Left Overs

Cook Book

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Eleanor From Mother
Oct 11 - 1925

THE COOK BOOK

—OF—

LEFT-OVERS

COMPILED BY

The More Nurses in Training Movement

From Recipes Contributed by

Illinois Ladies

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BY
MABEL E. STURTEVANT
ROCHELLE, ILLINOIS

GREETINGS

In every home there is some food left-over from one or all of the meals almost every day. Frequently there is not enough for another meal but when combined with other ingredients can be made into a sufficient quantity of tasty food.

Combining these left-overs into palatable dish effects is a big saving in material, in cost, fuel and the labor of preparing meals.

It is not only the housekeeper with a small income who should make use of all food. When millions of people in other countries have been able to live on an average of five cents a day each, for food, it is not to the credit of any one, rich or poor, to waste good food.

The purpose of this book is to provide the housekeeper with formulas presented clearly, concisely and simply, to assist her in placing before her family carefully prepared, well seasoned dishes which can be daintily served and yet meet that peculiarity of the human appetite which demands change and variety.

The intention is to make this volume practical in every way and a guide to economy and thrift, and we have sought particularly for simple, inexpensive recipes, easily prepared and requiring only those things usually at hand in every kitchen.

Although many of the recipes presented here are original with their senders, we make no claim of originality for the entire book. The recipes have come from all sources, but they have been tried and tested and are vouched for by their contributors.

The spirit as well as the letter of this book is helpfulness. Fifty cents from each one sold goes into a fund to pay the expenses of a girl taking a nurse's training. A like amount goes to the printers and the balance into the general expense fund for carrying on the More Nurses in Training Movement.

THE MORE NURSES IN TRAINING MOVEMENT
ROCHELLE, ILLINOIS

Twenty Dollars in Cash for Ten Recipes

Can you truthfully say that there is no waste of food in your home?

It has been reiterated many times that a French family could live on what an American family throws away. Is that true in your case?

True thrift and economy in cooking means so planning that nothing is wasted and all foods whether freshly cooked or reserved at another meal are tasty and appetizing.

The whims of fancy and capricious appetite require forethought and careful planning in order to keep a varied and tempting menu and at the same time utilize all left-over food.

Many women do it most successfully. We may want to present their methods in a later, more complete edition of this book. In order to stimulate interest in this department of culinary art we are offering a prize of twenty dollars for the best set of ten recipes giving methods for using food left-over from one meal at subsequent meals. This is a state prize. We are also offering a ten dollar prize to the lady sending the ten best recipes from each county.

Recipes should be written on one side of the paper, a single recipe to the sheet. While there may be an extension of time, it is very probable that the contest will close on February 1st.

The recipes submitted should not duplicate in any way those printed in this book, but the suggestions and methods given here may be used to work out new recipes. However, original methods are not required. They may be gleaned from any source but must have been tried and vouched for by the sender.

We are also offering a five dollar prize in each county for the best criticism of this book. It is the result of hurried efforts and our apology for what it lacks is the brevity of time in which it was prepared.

No matter how many errors and weaknesses we may see ourselves others will detect many which we miss. We want suggestions and criticisms in order to make any future book better and more complete.

The criticism is to be written on one side of the paper and limited to fifty words.

THE MORE NURSES IN TRAINING MOVEMENT
ROCHELLE, ILLINOIS

CEREALS

Any left-over, cooked cereal can be blended with milk or water and reheated in a double boiler for use as a cereal.

Left over cream of wheat or hominy can be reheated and cooked for a time with dates cut in small pieces and mixed through it, making an altogether different tasting and thoroughly appetizing breakfast dish. They may also be molded and the dates simmered for about 5 minutes and poured around them.

Small quantities of cold cereal may be used as thickening for tomato soup or for mutton and chicken broth or any other soups as desired. It may also be made into a boiled or baked custard or rice pudding. Almost any cook book will supply recipes for utilizing them in bread mixtures and, for that reason, we have saved our space for other methods. Cold cereal forms a good material for binding together croquettes, scalloped meats, etc. Recipes using it in this manner appear in the other departments.—Mabel Sturtevant, Rochelle, Ill.

CEREAL GRIDDLE CAKES

Sift together ¾ cup flour, 3 level teaspoons baking powder and ½ teaspoon salt; add ¾ cup warmed left-over cereal, 1 egg beaten light mixed with 1 cup milk, and 1 tablespoon melted butter, and stir all together. Bake at once on a hot, well-oiled griddle.—Mrs. Roscoe A. Martin, Rockford, Ill.

GRIT CAKES

Have 1 pint of cold grits, add to it 2 well-beaten eggs, 1 tablespoon of butter, 1½ tablespoons of sifted flour, 1 pint of sweet milk, salt to taste; add whites last and bake on a hot griddle.—Mrs. Thos. I. Templeton, West Chicago, Ill.

MUSH OR CEREAL CAKES

Take 1 quart of cold mush or cooked cereal of any kind, ½ pint of wheat flour, a little butter or lard. Make into little cakes with your hand, flour, and bake them on a griddle as slab-cake, or in the oven.—Mrs. Lars Larsen, Winnebago, Ill.

FRIED BEAN FLOUR MUSH

Slice cold bean flour mush very thin. Fry a delicate brown and serve hot with syrup, jelly or butter.—Mrs. Byron Ross, Batavia, Ill.

OATMEAL PANCAKES

Mix together 2½ cups sweet milk, 2 cups cold cooked oatmeal, 2 tablespoons melted butter, 2 teaspoons of baking powder, a small

teaspoon salt, 1 egg, 1 cup flour, fry in pork drippings. These are delicious with maple syrup or honey.—Mrs. William Myers, Franklin, Ill.

CEREAL FRITTERS

Take any left-over cereal, as hominy, oatmeal, farina, shredded wheat, cream of wheat, etc.; mix with 1 cup sour milk, 2 eggs, 1 teaspoon soda, ½ teaspoon salt; flour enough to make a stiff batter. Drop by spoon into hot fat and fry. Serve hot with syrup.—Mrs. E. G. Harris, Chicago, Ill.

FLAKE FRITTERS

Sift the 1 cup flour, 2 level teaspoons baking powder and ½ teaspoon of salt. Add them to 1 cup any flake breakfast food cereal with 1 tablespoon of sugar and mix to a batter with 2 well-beaten eggs, 1 cup milk and 2 tablespoons melted butter.

Drop by spoonfuls into hot fat and cook a golden brown. Serve hot with maple syrup.—Mrs. W. I. Lang, Quincy, Ill.

OATMEAL GEMS

Mix in the following order 1 pint cooked oatmeal, 1 pint sweet milk, 4 tablespoons sugar, 2 beaten eggs, 1 teaspoon salt, 2 tablespoons melted butter, 2 teaspoons baking powder and enough flour to stick together. Bake in hot gem pans in quick oven.—Mrs. Simon O. Brown, Peoria, Ill.

MOUNTAIN MUFFINS

Pour 1¼ cups scalding milk on 1 cup corn meal mush, blend well and add 1 cup cold boiled rice; mix; add 1 cup flour mixed with 3 teaspoons baking powder, 2 tablespoons sugar, 1 teaspoon salt, 2 well beaten eggs, 2 tablespoons melted butter. Beat hard; bake in greased muffin-pans in hot oven.—Mrs. L. W. Simpson, Decatur, Ill.

OATMEAL MUFFINS

Add 1 cup milk to 1 cup warm oatmeal. Sift together thoroughly 3 cups flour, ¼ cup sugar, 3½ teaspoons baking powder and 1 teaspoon salt, add to the oatmeal, then add 1 egg, well beaten and 1 tablespoon melted butter. If cold cooked oatmeal is used less flour will be required, the oatmeal to be worked into the flour. To warm the oatmeal some moisture must be added to give it a good consistency.—Mrs. Harry Lane, Springfield, Ill.

CEREAL MUSH

Any cooked cereal left over can be packed into a crock or other convenient dish and sliced off, when cold, to fry as mush. It will be crisper if dipped first in the white of egg. Many prefer the flavor of meat fryings for this dish.

On cold winter mornings a hot platter covered with slices of fried cereal mush alternated with sausage cakes makes an appetizing and wholly satisfying breakfast.

Any kind of syrup which is used for pancakes or fritters may be served with cereal mush.—Mabel Sturtevant, Rochelle, Ill.

POST TOASTIES MUFFINS

Mix and sift together 1½ cups flour, ¼ cup sugar, ½ level teaspoon salt, add ½ cup finely crushed Poast Toasties. Gradually add 1 cup milk; one well beaten egg and a tablespoon of melted butter. Stir well. Beat vigorously and bake in buttered muffin-pans in a hot oven, 25 minutes.—Clotilda Nelson, Rock Island, Ill.

BUTTERED TOASTIES

When we get tired of toasties or they get stale try buttered toasties. Place a plate of Post Toasties in a hot oven till warm. Stir in a piece of butter and a pinch of salt. Eat hot.—Sarah Wing, Harmon, Ill.

TOASTIES AU GRATIN

Grate dry Cheddar or American cheese into a plate of Post Toasties, add a sprinkling of salt and cayenne pepper, place in a hot oven, and eat as soon as the cheese is melted.—Cora Kling, Elburn, Ill.

OATMEAL SCONES

Mix together 1 cup cold cooked cereal (oatmeal is good), 2 well beaten eggs, 1 cup milk, ½ cup finely chopped nut-meats, 1 cup chopped celery, 2 tablespoons grated onion, 2 tablespoons butter or oleomargarine, salt and pepper as desired.

Beat all together and let stand one-half hour. Press into a greased pan and bake about 20 or 25 minutes.—Mrs. Elliott B. McKeever, Moline, Ill.

HOT CEREAL ROLLS

Mush, or any cereal that can be warmed over, will make nice rolls. Add graham flour to form a stiff dough. Knead it very little, cut into shape of rolls and bake quickly. If the mush is of cornmeal, fine white flour may be added.—Mrs. C. J. Jeffries, Winnetka, Ill.

CEREAL ROAST

Put together in the order named, ½ cup boiling water, 1 tablespoon butter, ¼ teaspoon soda, 1 good teaspoon Karo Corn Syrup, 1 cup cold stiff porridge. Turn out on a board and mold into a flat mass. Flour the rolling pin well, and roll very thin. Bake very slowly on griddle. When desired for table, toast for 10 minutes. Delicious served with Karo and cream.—Mrs. Susan I. King, Bloomington, Ill.

TOASTIES SCRAMBLE

Beat 2 eggs together briskly, with 2 dessert spoons of milk or cream, add a pinch of salt, pour the mixture into a pan in which a little butter has been melted, place the pan over the fire, and whisk well till eggs set. Have ready a dish of Toasties, heated in the oven, spread over this the scrambled eggs, and eat hot, adding a little butter.—Ruth Raynor, Decatur, Il..

SCRAMBLED EGGS WITH POST TOASTIES

Place 2 level tablespoons butter in frying pan and when hot—but not browned—add ½ cup Post Toasties and toss lightly until

a rich brown. Add 4 eggs, slightly beaten, ½ cup milk and seasonings. Place in frying pan and cook until of creamy consistency, stirring and lifting from bottom of pan as the eggs brown. Serve very hot on strips of toast.—Mrs. John J. Jones, Bloomington, Ill.

INDIAN SOUFFLE

Bring 1 pint of milk to a boil in double boiler; add ¾ cup cornmeal and ¼ cup flour together, very slowly. Cook until thick and smooth. Remove from fire and add ¼ cup sugar, salt, 1 cup cocoanut and 4 beaten yolks, mixing thoroughly. Fold in stiffly beaten whites, turn into buttered dish, placed in pan of hot water, and bake in rather quick oven half an hour. Serve immediately.—Mrs. Rose Sarpe, Geneva, Ill.

MUSH, SOUFFLE STYLE, WITH RAISINS AND DATES

Stir 1 cup yellow cornmeal into 1½ cups scalded milk in the double boiler. Add 1 tablespoon butter and 1½ teaspoon salt and let cook one-half hour over boiling water. Add 2 cups left-over oatmeal porridge beaten smooth and free from lumps. Take from fire, add yolks 3 eggs, beaten very light; then fold in the stiffly beaten whites 3 eggs. Cook 1 cup Seeded Raisins until tender and water has been absorbed. Butter 2 shallow granite baking-pans. Spread Raisins with ½ cup chopped dates in pans and turn mixture ½ inch deep over the fruit. Bake about 30 minutes in moderate oven. Serve hot with cream.—Mrs. Dan Keene, Wilmette, Ill.

OATMEAL SOUP

Mix together ¾ cup cooked oatmeal, small onion sliced, 1 bay leaf, 1 pint hot milk, 1 pint hot water, 1 tablespoon butter. Cook oatmeal, onion and bay leaf in boiling water 20 minutes all together and strain through a sieve. Add the milk, butter, and pepper and salt to taste. A little celery salt improves it. Serve with croutons.

WHEATENA WITH APPLE MERINGUE

Mold left-over cereal wheatena or any cooked cereal in shallow pan, cool slightly, remove from mold. Cover with apples, cooked, sweetened and strained. Cover all with meringue made from beating the whites of 2 eggs until stiff and gradually adding 2 tablespoons of sugar, powdered. Flavor with ¼ tablespoon lemon extract. Bake in a slow oven until delicately browned. Serve immediately.—Mabel Sturtevant, Rochelle, Ill.

HOMINY WAFFLES

Beat the yolks of 3 eggs and add to 1½ level cups of cooked hominy. Add 2 cups milk, 2 level cups of flour sifted with sugar, salt and 1½ level teaspoons baking powder. Finally cut in the stiffly-beaten whites of the eggs. Have the waffle iron hissing hot, put in plenty of lard or other frying fat. Do not use butter. Drop one tablespoon of the waffle mixture into each compartment of

the iron. Cover and turn almost immediately. Two things are essential for good waffles: a hot iron and plenty of frying fat.

USES FOR LEFT OVER RICE. MAY ALSO BE USED FOR HOMINY AND OATMEAL

"Left-overs" of cold boiled rice may be used as thickening for tomato soup, mutton and chicken broth, or made into boiled or baked custard, griddle cakes and muffins, or to bind together the other materials in croquettes and scalloped meat.—Mrs. Wm. Schnickel, Mendota, Ill.

A cup of cold boiled rice added to griddle cakes, muffins or waffles, makes them lighter and more easily digested.—Mrs. Iva Still, Owoneco, Ill.

RICE CAKES

Mix together 2 cups cold boiled rice, ½ cup milk, ½ cup cocoanut, 1 egg well beaten, 2 tablespoons of flour. Fry in skillet by spoonsful using only about as much fat as for pancakes. Serve with syrup.—Mrs. Elliott B. McKeever, Moline, Ill.

RICE GRIDDLE CAKES

Blend 2 cups cold boiled rice, 1 pint flour, 1 teaspoon sugar, ½ teaspoon salt, 1½ teaspoons baking powder, 1 egg, little more than ½ pint milk. Sift together flour, sugar, salt, and powder; add rice free from lumps, diluted with beaten egg and milk; mix into smooth batter. Have griddle well heated, bake nice brown, not too thick; serve with maple syrup. 1 cup of cold boiled hominy may be substituted for rice.—Mrs. Leone Chesham, Rockford, Ill.

CASSEROLE OF RICE

Mix 2 cups cooked rice with 1 tablespoon cream, 1 tablespoon brown bread crumbs, ½ cup chopped cooked veal or chicken, few drops lemon juice, 1 grated apple, 2½ cups stock or water, 1 teaspoon salt, 1 tablespoon flour, 1 teaspoon curry powder, 1 small onion, and 1 tablespoon butter. Blend well and put ino a baking-dish or casserole, sprinkle with bread crumbs and jot with butter. Bake until nicely browned.—Maud Lester, Mt. Vernon, Ill.

CREOLE RICE

Fry ¼ pound bacon cut in small pieces until crisp. Fry chopped onion, 1 green pepper in bacon grease 5 to 10 minutes. Mix 2 cups cold cooked rice, 2 cups stewed tomatoes, ¼ pound stale cheese, grated, fried onion, pepper and bacon. Put into a baking-pan, casserole or ramekin. Bake 15 minutes using liquor from tomatoes to moisten.—Mrs. John Buck, Mendota, Ill.

RICE CROQUETTES

Warm 1 pint cold cooked rice in a double boiler with enough milk to moisten it. Add 3 tablespoons of butter, seasoning to taste, and 1 beaten egg. Cook until the egg thickens. Spread the mixture on a plate. When cool shape into cylinders. Dip in fried

bread crumbs, egg and dried bread crumbs again. Cook in deep fat, drain. They may be served with syrup.—Mrs. John Buck, Mendota, Ill.

RICE CROQUETTES WITH POST TOASTIES

Warm 2 cups cold cooked rice in a double boiler until soft, add beaten egg, 1 cup Post Toasties, 2 tablespoons butter and seasonings, and cook until egg thickens. Cool the mixture, shape into croquettes, roll in finely crushed Post Toasties, dip in beaten egg, roll in Toasties again and cook in deep fat until brown.—Mrs. Rose Newman, Belvidere, Ill.

FAN FLO

Have 1 cup cooked rice, ¾ pound raw beefsteak, ½ cup tomato juice. Run meat through grinder, mix with rice and tomato juice, add a dash of tobasco pepper, a little onion, if desired, and salt and pepper to taste; mix together, pack in baking dish. Pour into this and work down into it with a knife one teacup of hot water, cover with bread crumbs, dot over with butter. Bake 40 minutes. Is good hot or cold. Will serve 5 or 6 people.—Frances Bonnell, Owaneco Rebekah Lodge.

RICE OR OATMEAL FRITTERS

Beat together 2 cups cold cooked rice or oatmeal, 1 teaspoon sugar, 1 teaspoon baking powder, 2 eggs, 4 tablespoons milk, 4 tablespoons flour, pinch of salt. Fry in meat drippings, drop by spoonsful into drippings.—Mrs. Grace Stephens, Owaneco Rebekah Lodge.

Variation 1.—Mix 4 cups of cold cooked rice, 1 cup of flour, 2 level teaspoons of baking powder, ½ teaspoon of salt, ¼ teaspoon of paprika, 1 egg, 1 cup of milk. Drop by spoonfuls into hot fat or vegetable oil and fry 5 minutes.—Mrs. E. D. Kelley, Winnetka, Ill.

RICE FRITTERS

Blend together 1 cup left-over rice, ½ pint milk, 1 egg, white beaten separately, 1 teaspoon baking powder, flour to make as stiff as cake dough. Fry in spoonfuls in hot lard.—Mrs. Orville King, Owaneco Rebekah Lodge.

GLORIFIED RICE

Moisten 1 package lemon jello with ½ pint boiling water, ½ pint pineapple (or other fruit) juice. When the jello is prepared in the usual way and has cooled until about like thick cream, whip in 2 cups cold cooked rice and then a cup of whipped cream with 3 or 4 tablespoons of sugar.—Mrs. Elliott B. McKeever, Moline, Ill.

LEMON RICE

To 1 cup cold boiled rice add a custard made of grated rind of 1 lemon, yolks of 3 eggs, 1 pint milk; sweeten to taste and boil until the custard is set. Put the whites of 3 eggs beaten to a stiff froth with 1 cup of white sugar and juice of 1 lemon, over the pudding and brown very slightly before serving.—Mrs. A. W. Cheater, Centralia, Ill.

BERKSHIRE MUFFINS

Mix dry ½ cup flour, ½ cup cooked rice, 2 tablespoons sugar, ½ teaspoon salt, 3 tablespoons baking powder. Beat 1 egg and 1 tablespoon melted butter. Turn ⅔ cup scalded milk on ½ cup cornmeal, let it stand 5 minutes, add rice and dry material. Add beaten yolk, butter and white of egg, beaten stiff.—Mrs. H. B. Sanborne, Bartlett, Ill.

RICE MUFFINS

Sift together thoroughly 2½ cups flour, 3 teaspoons baking powder, and ½ teaspoon salt. Add 1 cup boiled rice, working in with the tips of the fingers, and gradually 1 cup milk, 1 egg, well beaten, and ¼ cup melted butter. Butter muffin rings, place in a buttered pan and fill two-thirds full with the mixture. Bake in a moderate oven 25 to 30 minutes. The same mixture may be baked in gem pans.—Mrs. Ernest Valentine, Freeport, Ill.

STUFFED GREEN PEPPERS

Wash and cut tops from peppers and parboil 15 minutes, then plunge in cold water for a few minutes.

Filling.—To 1 cup cold rice add any small bits of green and red sweet peppers, a little chopped celery and onion and either cold beef or chicken, salt and pepper to taste and fill the pepper shells and put lump of butter on top and put in oven to brown; serve hot.—Mrs. Charles W. Baues, Winchester, Ill.

LOUISIANA RICE PONE

Stir into 1 pint of boiled rice 1 pint of milk with a small cup of cornmeal, 4 well beaten eggs, a large tablespoon of butter and lard melted together, 1 small teaspoon of salt. Beat in 3 heaping teaspoons of baking powder; bake in ordinary pans, well greased.—Mrs. C. J. Jeffries, Winnetka, Ill.

POTATOES WITH RICE

Take 1 cup cold mashed potatoes. Add an equal amount of boiled rice, mix together lightly. Season with butter, pepper and salt, and add a little cream. Much lighter and nicer than all mashed potatoes.—Mrs. C. C. Blake, Ottawa, Ill.

RICE PUDDING WITH BREAD SQUARES

One cup raisins, 1 cup rice, 1 cup diced and toasted bread, 2 cups milk, 1 egg, 1 tablespoon cornstarch. Bake and serve cold.—Mrs. Clyde Hulbutt, Owaneco Rebekah Lodge.

RICE PUDDING WITH EGGS

Heat 1 cup cold boiled rice, 2 cups milk or 1 of milk and 1 of water, 3 tablespoons sugar. While warm, stir in 1 egg. Let cook a few minutes longer. Add flavoring to taste.—Lyde Robertson, Sheridan, Ill.

SALAD DELIGHT

Allow 2 tablespoons rice to 1 tablespoon salted ground almonds. Put through food chopper or ricer. Place on lettuce

leaves, cut 4 oranges in small pieces, cover with sugar to form juice. Put 1 tablespoon juice with several small pieces of orange, over rice. Then add 1 tablespoon cream salad dressing. Place a very thin slice of orange on top and a salted almond on the orange. Serve with tea and wafers for a lunch.—Mrs. Roy Simpkins, Rockford, Ill.

RICE SANDWICHES

Heat cold cooked rice, add parsley, mace, and lemon peel. When quite tender strain off water, take out parsley, mace, and lemon, and stir into the rice 2 tablespoons of chopped cooked liver, 2 tablespoons of butter, bacon fryings, sausage fryings or Crisco, 2 tablespoons chopped cooked ham and seasonings. Cut an even number of slices of bread, spread mixture when cold on one-half, and cover with remaining slices of bread. Trim and cut into diamond shapes. Sufficient for twenty sandwiches.—Mrs. L. A. Jennings, Litchfield, Ill.

RICE AND TOMATO SCALLOP

Put a layer of cold cooked rice in a shallow baking dish, sprinkle with grated cheese, and cover with tomato sauce (canned tomato soup thinned a little is just the thing). Repeat until rice is used up. Put dots of butter on top and bake until brown (about 20 minutes.)—Mrs. Elmer Smith, Sandwich, Ill.

SCRAMBLED RICE

Cook a small chopped onion in any kind of fat or oil. Add 2 cups cold cooked rice and any left-over soup, stock or gravy. Stir frequently, lifting from the bottom. When the eggs are cooked, serve at once. Season with salt and paprika. This is a dish that is especially appetizing and makes a few eggs serve for four or five and is also economical.—Mabel Sturtevant, Rochelle, Ill.

SPANISH RICE

Chop ½ green and ½ red pepper from which seeds and membrane have been removed and fry a delicate brown in bacon drippings or any pork fryings. Heat in this chopped left-over bacon, pork chops, cold roast or boiled pork. Add 2 cups of cold cooked rice. Make a tomato sauce with 2 tablespoons of flour blended with 2 tablespoons of butter. Add ½ cup tomato puree or left-over tomato soup and ½ cup stock soup or gravy.—Mrs. Raymond Wright, Springfield, Ill.

RICE SOUFFLE

Warm 2 cups of cold cooked rice and stir in 2 tablespoons butter with fork. Beat the yolks of 4 eggs until very thick and lemon colored and stir these into rice (mixing with a fork). Dissolve a Bouillon Cube in 2 tablespoons boiling water and add to ¾ cup milk and beat into mixture; then fold in the whites of the eggs beaten to a stiff froth. Turn into a buttered baking dish or casserole, cover and bake 30 minutes, then remove the cover and let brown very quickly. Serve immediately, being careful to avoid any draught lest it fall.—Mrs. Lee Summers, Streator, Ill.

PORTUGUESE TOAST

Skin a cold cooked sausage and cut it into slices and ⅛ of an inch thick. Put 3 tablespoons tomato sauce into small pan with ½ cup rice and season to taste. Arrange some of the slices of sausage on piece of toast, let them slightly overlap each other. Spread the sauce over them, heat in the oven for a few minutes and serve at once.

Cooked vermicelli may be used instead of rice.—Mrs. Ellen Young, Sycamore, Ill.

RICE WAFFLES

Mix together 2 cups flour, ½ teaspoon salt, 1 teaspoon baking powder, 1 egg beaten separately, 1 tablespoon butter, 1 cup milk, 1 cup boiled rice (cold), ½ cup rice water or milk. Sift the dry ingredients together into a bowl. Make a hole in the center, into which put the rice, and the water in which the rice was boiled or milk. Add the well beaten yolk of the egg, the milk and the melted butter. Stir until thoroughly mixed. Beat well and add gently the white of the egg which has beaten to a stiff froth. Fry in a well greased waffle-iron.—Mrs. Casey Thompson, East St. Louis, Ill.

BREAD

GENERAL USES FOR STALE BREAD

In the ordinary household it is exceedingly difficult to avoid the accumulation of stale bread. If the many possibilities which lie in the odd crusts and slices were more fully realized, there would be less waste.

The per cent of the families who do not throw away many dollars a year in stale bread alone is amazingly small. If space permitted we could treble the number of recipes given here, but they will be suggestive of many others which the thoughtful housewife can evolve from these as her materials and family tastes permit and suggest.

After all, bread and milk give us all the types of material needed by the human body in less expensive form than most other foods. Therefore the more we can plan to economize in expensive foods by the addition of bread and milk to them the better. As compared with most meats and vegetables, bread has practically no waste and is very completely digested. It well deserves the title of "The Staff of Life," and it seems unfair that it should be one of the most wasted of foods.—Mabel Sturtevant, Rochelle, Ill.

TO FRESHEN STALE BREAD

To freshen stale bread, dip it for a second in cold water or cold milk and then rebake it in rather a cool oven. One of the best ways to heat rolls is to put them in a paper bag in the oven for a few minutes. Steamed bread is palatable and affords variety. The section of a loaf or single slices or rolls are placed over rapidly boiling water and closely covered. This may be done in a regular steamer or by putting a colander above boiling water.—Mrs. E. G. Harris, Chicago, Ill.

OYSTERS IN A CRUST CASE

One loaf bread, 1 quart oysters, ½ cup melted butter substitute, 2 tablespoons butter, 2 tablespoons flour, 1 cup milk, salt and pepper to taste, 1 lemon, parsley. Cut top from loaf of stale bread, remove all but outer shell, brush inside of case with melted butter or substitute and place in slow oven to become crisp. Prepare top in same way and fasten it to the crust. Dry 1 quart oysters and chop them. Keep ten of the oysters whole. Blend butter and flour in a saucepan over the fire, stir in milk, and keep stirring until it boils, season nicely with salt, pepper and lemon juice. Add oysters, make very hot, then turn into bread case. Heat whole oysters and lay them on the top. Garnish with parsley and serve at once. Creamed cooked chicken may be used in place

of oysters. Creamed left-over vegetables, meat, fish, fowl, scrambles and left-overs may be served in this manner.—Mable Sturtevant, Rochelle, Ill.

BREAD DUMPLINGS

Bread dumplings may be made for soups from bread crumbs and beaten egg dropped from a spoon or shaped like noodles.—Mrs. Jane Andrews, Moline, Ill.

PULLED BREAD

Remove crusts from bread loaf. Divide loaf into halves with 2 forks. Separate pieces into ½ inch square sticks. Brown in oven.—Mrs. Logan Chesterfield, Lake Forest, Ill.

BREAD RUSK

To make rusks, break stale bread into small, rough pieces and dip each in a basin of sweetened milk. Take the pieces out immediately, before they break and place on a buttered tin. Put the tin in a cool oven and leave them there until the rusks are quite dry. Prepare them with boiling milk for the baby's breakfast; grown people will also find them delicious with soups.—Mrs. Gus Schmidt, Belleville, Ill.

USE BREAD CRUMBS

Keep a cheesecloth bag hanging near the range or in an airy place in the pantry. Into this put daily any broken pieces of bread. Once or twice a week grind these in a food chopper, dry in the oven and crush. Keep in a covered glass jar and use for thickening soup or gravies or for crumbed dishes or croquettes.—Mrs. F. D. Rogers, Pawpaw, Ill.

BREAD CRUMBS

Pieces of bread or crusts that have become very dry should be put into the bottom of the oven and left there until quite crisp. They can then be rolled between two sheets of paper with a rolling pin, or pounded in a basin, or put through a food chopper. Such crumbs, if stored in an air-tight jar or bottle, will keep for a long while and will be ready to use at any time. They are handy to use in place of freshly grated crumbs for puddings, stuffings and bread sauce, or for crumbing croquettes and fish. Crumbs which can be served with game may be prepared by putting slices of stale bread into a cooling oven and leaving them there over night to dry thoroughly; when ready to use, crush them and fry in hot lard or clarified butter. Stir well until all are of a golden brown color; then take them out with a wire spoon and drain on absorbent paper in front of the fire.—Mrs. Rose Rankin, Kewanee, Ill.

BREADING

The secret of breading is to have the article perfectly smooth. This smoothness can be obtained by careful preparation of the crumbs and eggs. Crumbs—dry but do not brown; roll, or put through a food chopper and sieve; eggs—beat slightly and for each egg allow two tablespoons of water or milk, the white or yolk alone

of the egg may be used. All articles to be breaded should be covered with crumbs first then dipped in egg, then dipped again in crumbs.—Mrs. Lester Good, Galesburg, Ill.

BUTTERED CRUMBS

Melt a tablespoon of butter in a pan and stir your bread crumbs in it with a fork 'till well buttered, for tops of puddings and other baked foods, etc. They will brown better than when just dotted with butter.—Zetta Jennings, Sec. Athena Chap. No. 417, O. E. S., Forest, Ill.

BROWN BREAD ICE

Mix 2 cups brown bread crumbs with 10 tablespoons fruit syrup or juice left over from canned fruit and 2 cups cream or milk and any stewed fruit left over and chopped fine and freeze dry. Serve in dainty glasses with cold stewed fruit. Any left over canned or stewed fruit can be used in this manner.—Mrs. Dan Mead, Peoria, Ill.

NUT LOAF

A Good Way to Use Bread Crumbs.—Soak one quart of bread crumbs in water and press out all the water. Salt, pepper, and a little chopped onion and sage, one cup cracked peanut meats. Put in pan, cover with bacon. Bake until meat is well done. Meat may be omitted and butter used in its place—Bertha D. Conyers, Glen Ellyn, Ill.

CRUMB MUFFINS

Put 1 cup crumbs in bowl, cover with cup milk and well-beaten egg. Sift 1 cup flour, 2 rounded teaspoons of baking powder, 1 tablespoon sugar and salt into bread crumbs. Add 2 tablespoons of shortening and beat well. Heat the muffin tins and brush with fat. Fill ⅔ full and bake in hot oven 20 or 25 minutes.—Mrs. Charles Haskin, Bloomington, Ill.

CRUMB MUFFINS

Brown the bread in the oven and pound to 1½ cups crumbs, add 1 quart milk, 2 eggs, 1 teaspoon of sugar, ½ cup white flour, 1 heaping teaspoon baking powder. Beat well. Drop in muffin tins and bake.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BREAD CRUMBS FOR PUMPKIN OR SQUASH PIES

In making pumpkin or squash pies brush over the thin crust with egg and sprinkle with fine crumbs before the filling is put in. This insures against the rawness which is often associated with a thick under crust.—Mrs. C. E. Zeik, East St. Louis, Ill.

BREAD CRUMBS FOR SALADS

A vegetable salad having an excess amount of juices can be improved by mixing with it a few fine, white bread crumbs, very dry, or if it is to be a dark colored salad anyway the crumbs can be browned. They will absorb some of the dressing and all excess juices thus keeping the salad looking neat and attractive and eliminating any sloppy effects.—Mrs. Andrew Lane, Rockford, Ill.

TO PREPARE CRUMBS FOR STUFFING

Take either fresh crumbs and dry them out in a hot oven or left-over stale bread and put through a chopper or roll with a rolling pin. The advantage of drying out fresh bread for stuffing is that it does not increase in bulk as much and, therefore, keeps the article to be stuffed in better shape.—Mrs. Eastman Long, Highland Park, Ill.

BREAD GRIDDLE CAKES

Crush stale bread or put through the meat grinder until there is 1½ cups, add 1½ cups scalded milk and 2 tablespoons butter to the crumbs and let them soak until soft. Beat 2 eggs well and add to the mixture, add ½ cup of sifted flour and 4 teaspoons baking powder. Beat the mixture well. Bake on hot griddle iron. Griddle cakes are not easily digested as they are made chiefly from flour. The short time required to brown the cakes is not sufficient to cook thoroughly the starch granules of the flour and the raw starch left is hard to digest. For this reason, bread griddle cakes, made of only a small amount of raw flour, that in the bread having been previously cooked, contain but a small quantity of uncooked starch and are more easily digested. They also provide a good way for using up crumbs of bread which may accumulate, but should never be thrown away.—Mrs. John Buck, Mendota, Ill.

CRUMB PAN CAKES

Cook 1½ cups crumbs, 2 cups milk and 1 tablespoon butter in double boiler for 15 minutes, rub through a sieve. When cool add the beaten yolks of 2 eggs and 1 cup flour sifted with 2 teaspoons baking powder and ¾ teaspoon salt. Then fold in the whites beaten very stiff and bake slowly as ordinary griddle cakes. —Mrs. Cleo Harding, Buffalo, Ill.

BREAD PANCAKES

Soak 3 cups of bread 1 hour in sweet or sour milk, buttermilk or water; add 1 or 2 beaten eggs, 1 teaspoon salt, 1 teaspoon soda or baking powder and enough flour to make a thin batter and bake in the usual manner.—Mrs. Leslie V. Warren, 211 S. 8th Ave., Maywood, Ill.

SPANISH FRITTERS

Pare the crust from a stale loaf, cut in slices an inch thick. Beat up the yolks of 3 eggs with a pint of sweet milk, in which put a teaspoon of salt. Have your skillet hot and put in a ½ tablespoon of lard. Dip the slices in milk and fry a nice brown.—Mrs. Mary Carpenter, Des Plaines, Ill.

TO USE COLD BAKING POWDER BISCUITS

Cold baking powder biscuits may be split and heated with left-over gravy or they may be made nearly as good as new by dipping quickly in cold water (do not soak) and heated through in a quick oven.—Mrs. F. D. Rogers.

Cold Johnny Cake is made appetizing by merely dipping in cold water quickly and heating through in quick oven.—Mrs. F. D. Rogers.

TOAST IS THE MOST POPULAR WAY OF USING STALE BREAD

Bread is toasted to extract the moisture and make it more palatable and digestible. Thick slices are blackened and charred and the heat doesn't reach the inside, making it doughy and hard to digest. To make toast, have bread stale or dry the slices in oven before toasting. Cut bread thin, in uniform slices, about one-quarter of an inch, have fire red, not blazing. The crusts may be removed or not, according to taste. They may be trimmed into squares, triangles, strips or fancy designs as preferred. Use double broiler or wire toaster, place slices in evenly, close broiler and hold firmly to prevent slices from slipping. Move gently over fire 1 or 2 minutes, turn, then hold nearer to coals and brown. Serve at once, buttered or dry. Bread properly toasted turns the dough into pure wheat farina, easily digested even by sick persons. Always toast over coals or in oven if you would get the rich, golden-brown toast thoroughly dried through. Making toast requires constant attention. If it is made on a toaster over the flame it must be turned very frequently to keep it from browning before it is dried out. It must always be remembered that the perfect condition of toast depends on the slow withdrawal of superfluous moisture from the bread. When thick toast is desired, cut thick slices of bread, trim off crusts. Partially dry in oven first and toast both sides and edges to light brown.—Mabel Sturtevant, Rochelle, Ill.

AIRLINE BREAKFAST TOAST

Beat egg until light and mix with 1 cup milk, season to taste. Into this dip half slices of stale bread; brown quickly on both sides in hot butter or oil; serve with honey.—Mrs. Mortimer Willis, Pekin, Ill.

ARME RITTER

Cut slices of stale bread into large squares, cutting bread rather thickly and removing crusts. Beat egg in a small saucepan, add 2 tablespoons sugar, 1 cup milk and cinnamon to taste, and stir over fire until it thickens; do not let it boil. Dip each slice of bread into this custard; when well soaked, lift out and fry in hot fat till light brown in color. Serve at once as the slices lose their crispness if exposed to the air for any length of time. Any left-over jelly, marmalade or preserves, placed in a little heap on each slice, will add a delightful flavor.—Mrs. S. E. Coon, Peoria, Ill.

CINNAMON TOAST

Make as many slices of nice brown toast as you want. For each slice of toast, mix 1 tablespoon of sugar, brown preferred, and ½ teaspoon of cinnamon. Butter the toast freely, using cold butter, and sprinkle the sugar and cinnamon over it. Then put the slices of toast in a shallow pan in a moderate oven just a few minutes to melt the sugar, and they are ready. Very popular with children.—Mabel Sturtevant, Rochelle, Ill.

CREAM TOAST

Pour thin white sauce over a slice of dry moist toast. Moist toast is prepared by dipping dry toast into hot water. Serve on a hot plate.—Mrs B. C. Thompson, Mason City, Ill.

Variation 1.—Dissolve 2 teaspoons cornstarch in a little cold milk. Pour 1 pint boiling milk slowly onto it, stirring till smooth, and cook till thoroughly done. Add the 2 teaspoons of butter and season to taste. Pour the boiling milk over the well-beaten whites of 2 eggs. Pour over good brown toast and serve at once.—Mrs. B. A. Barber, Pittsfield, Ill.

Variation 2.—Use good graham or whole-wheat toast. Have a pint of thin, sweet cream scalding hot, salt a little and moisten toast, pack in a hot dish, cover tightly and serve. Tasty for an invalid.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CREAM TOAST MADE OF BROWN BREAD

Toast ½ dozen or more slices of entire wheat or graham bread. Make a cream sauce of 1 pint of cream and milk, mixed, a lump of butter and a pinch of salt. Put into a granite pan and let come to a boil. Stir a little flour, first stirred to a cream, with a little cold milk, when it boils drop in the toast, 1 piece at a time. Let simmer a couple of minutes, and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

TOAST A LA DUCHESSE

Beat 1 egg, a cup of milk and a little salt and sugar together. Soak stale bread into this mixture, and put on a grid-iron or toaster. Butter the slices, and serve with jelly.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGG TOAST

Cut rounds or squares of stale bread, toast and moisten slightly with a mixture of butter and water. Pepper lightly with paprika and dust with celery salt. Chop the whites of six hard-boiled eggs very fine and mix with a small cup of drawn butter sauce. Spread this upon the toast when you have seasoned to taste with pepper, salt and finely-mixed parsley. Cover the sauce with the yolks rubbed through the colander into yellow powder. Set in a hot oven for three minutes and serve.—Mabel Sturtevant, Rochelle, Ill.

EGG TOAST

Beat 2 eggs lightly, add 2 tablespoons of cream, 1 tablespoon of melted butter, a little pepper and salt. Slice bread thin and toast slightly. When this is done place all in a good sized dripping pan.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

BATTER TOAST

Make a batter with 2 eggs, ½ cup milk, and flour enough to make a stiff batter. Cut stale bread into thin slices, dip them into the batter and fry them brown in butter. This toast may be served with eggs prepared in any form.—May Lang, Moline, Ill.

GERMAN EGG TOAST

Cut slices of stale bread; beat three eggs with a pinch of salt and ¼ cup milk. Dip the slices of bread in the beaten eggs and fry until brown on both sides. Cover with pulverized sugar; sprinkle with cinnamon and some finely chopped nuts. Serve hot. —Mrs. S. A. Cass, Beardstown, Ill.

FRENCH TOAST SANDWICH

Spread slices of bread—not too fresh—with Underwood Deviled Ham. Dip into beaten egg until covered, and fry to delicate brown.—Mrs. Theodore Barr, Quincy, Ill.

FRIED TOAST

Dip slices of bread in a mixture of 1 egg, 1 tablespoon sugar, 1 cup water, and a little salt. Fry in butter.—Mrs. Walter Benson, Watseka, Ill.

TOAST FOR GAME

Toast slices of bread ⅓ of an inch thick, till browned on both sides. Cut off the crust, hold the bread over a bowl of boiling water for a minute to imbibe the steam, butter well. Soak them in the dripping in a pan under the birds, and when these are ready, serve them upon it.—Mrs. C. J. Jeffries, Winnetka, Ill.

LEMON TOAST

Dip slices of bread into a cup of milk which has been beaten up with the yolk of 2 eggs. Fry a light brown. Take the whites of 2 eggs, beaten to a froth, add ¼ cup of sugar, the juice of ½ of a lemon and ¼ cup of boiling water. Pour over the toast and serve. —Mrs. C. J. Jeffries, Winnetka, Ill.

MILK TOAST

Add 1 tablespoon butter to boiling milk; mix tablespoon flour with ½ cup cold milk and stir into 1 quart boiling milk with salt. Pour over toast and serve hot. This makes a fine dish for breakfast on a cold day. It supplies all the nourishment neded and is easier to digest than meat or other heavy food. A little grated nutmeg may be sprinkled over the top.—Mrs. Laulers Beaman, Kankakee, Ill.

MILK TOAST

Cut slices of bread thin, toast quickly to a light brown, butter while hot and pile them in a deep dish, then cover them with rich boiling milk; let it stand a few minutes and serve. A little salt may be added if necessary. A tablespoon of finely chopped fowl or veal, creamed or warmed vegetables may be added to this, increasing the nutritive value and adding a tasty variety. Buttered bread crumbs with a little stale cheese grated fine, gives a tasty improvement to the dish.—Cora Bean, Elgin, Ill.

CANNED MILK TOAST

Put on fire 2 cups canned milk and 2 cups water mixed together. Add 1 tablespoon butter. Cream together the flour and

¼ cup of the canned milk. When canned milk on the fire reaches the boiling point, stir in flour and add the salt. Let all boil up, remove from fire, and pour over slices of toast. (Add teaspoon of sugar, if sweetening is desired.)—Mrs. Adams Rainer, Pontiac, Ill.

HOT TOASTED BREAD WITH OLIVE OIL

Cut bread into very thin slices; put in oven to dry and slightly brown. While hot spread over with oil and dust with salt.—Mrs. Ralph Potts, Bloomington, Ill.

SAUTED BREAD OR DIPPED TOAST

In the various cook books this is listed under French, Spanish and German Toast but the methods in each case are exactly the same. Beat two eggs until light, stir in a teaspoon of salt and 2 cups of milk. Into this dip slices of stale white bread. Have a frying pan hot and greas d with butter, vegetable oil, pork or bacon fat. Dip out the bread, drain for a minute or two, sprinkle a little salt over the bottom of the pan which should have only enough grease to cover the bottom. Fry slowly to a golden brown on both sides. May be served with syrup, honey, a little left-over marmalade, jelly, sauted or fresh bananas, any stewed fruit or powdered sugar may be sifted on each slice.—Mabel Sturtevant, Rochelle, Ill.

FRENCH TOAST

One egg, ¼ level teaspoon salt, ½ level teaspoon sugar, ¼ cup milk, 4 slices stale bread. Beat egg slightly, add salt, sugar and milk. Soak bread in mixture until soft; brown on one side, turn and brown on other side. Serve with maple syrup.—Mrs. Dallas Morris, Athena Chapter, O. E. S., Forest, Ill.

SPANISH TOAST

Take slices of stale bread and dip each piece in milk to which flour and eggs have been added and fry a delicate brown, and serve with syrup or butter.—Ella Newman, Mendota, Ill.

WELCH GRAPE TOAST

Toast slices of white bread a delicate brown, first trimming the crust. Lay the slices in a shallow dish and pour upon them slowly as much of Welch's as the toast will absorb. It must be moist through, but not mushy. When all the bread has been used, set the dish aside in a cool place. Serve with sugar and cream. Or beat the white of an egg light with half a cup of sugar, spread this over the bread after Welch's has been poured upon it, and set it in the oven until the meringue is delicately colored; then set aside to cool. In either case it may be eaten with cream or sugar or a hot liquid sauce made by stirring 1 tablespoon of butter and 2 of sugar into a cup of boiling water and flavoring with the juice of a lemon. Any fruit juice may be used for this and if there is too much juice it can be saved.—Mrs. Waldo Allen, Pontiac, Ill.

TOASTED ENGLISH MUFFINS

Open the sides of the muffin, insert the toasting fork and toast lightly. Then pull it apart, lay butter on each half, and close again. Put on a hot plate. Serve with maple syrup.—Mrs. C. J. Jeffries, Winnetka, Ill.

CLUB SANDWICHES

Butter toast while hot and put on each alternate slice a lettuce leaf, some cold baked chicken cut in thin slices, a few chopped olives and pickles, some slices of hot, crisp bacon, a layer of salad dressing, another lettuce leaf, and the other slice of toast. Press the sandwiches together, trim off crust and cut in halves from opposite corners, forming triangles.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

Variation 1.—Toast thin slices of brown or white bread; butter lightly and lay over thin slices of crisp fried bacon. Lay another thin slice of toast, then thin slice of chicken, well seasoned, another slice of buttered toast and a thin layer of cucumber pickle, sliced crosswise. On the top put another slice of buttered toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

Variation 2.—On a thin slice of buttered, untoasted bread lay 1 lettuce leaf; on this lay 1 thin slice of chicken and 1 of ham, then another lettuce leaf and another thin, buttered slice. Mayonnaise dressing may be put on the lettuce leaves if desired.—Mrs. Chas. Ellis, Winnetka, Ill.

Variation 3.—Arrange on slices of bread thin slices of cooked bacon; cover with slices of cold roast chicken, and cover chicken with mayonnaise dressing. Cover with slices of bread.—Mrs. C. E. Clarkson, Wilmette, Ill.

CLUB HOUSE SANDWICH

Butter hot toast well; arrange half the slices on a large platter; lay a lettuce leaf on each slice, and brush lightly with a French dressing seasoned with mustard; then cover with pieces of two or three kinds of meat—cold breast of turkey sliced and a piece of freshly fried bacon, or cold sliced tongue and fresh fried ham. Add a slice of cucumber or green tomato pickle; cover with the remaining slices of toast and garnish with lettuce and olives. Keep as warm as possible. Fine for luncheons.—Mrs. John Brown, Prophetstown, Ill.

CLUB SANDWICH A LA DAVIS

After preparing three or four choice lettuce leaves, place them in olive oil and vinegar. Toast a sufficient quantity of boneless herring, which have previously had boiling water poured over them. Place the herring and lettuce and a slice of tomato with mayonnaise dressing between slices of well browned toast and you will have a tasty sandwich.—Mrs. Sue Smith, Moline, Ill.

DELICIOUS CROUTONS

Croutons are small cubical sections of bread dried to a golden brown in the oven or fried in deep fat. Sometimes the bread is

lightly buttered before it is cut and browned in the oven. To prepare them, trim the crusts from the bread before or after cutting in half-inch slices, then cut in half-inch sections one way and then the other. Scatter them on the pan in the oven, that all sides may brown alike. Those prepared with fat should not be kept long, but those without fat may be kept in a glass jar or tin box like crackers for weeks. They may be cut in small triangles, diamond shapes or long strips.—Mabel Sturtevant, Rochelle, Ill.

CONDO CRUSTS FOR SOUPS

Cut the bread in dice shapes, of even size, and toast it in a pan in the oven. When brown, pour over melted butter and return to the oven for a short time. Serve from 6 to 8 to each plate of soup. —Eloise Jennings, Winnetka, Ill.

FRIED CROUTON FOR CREAM SOUP

Cut bread into very small dice; heat ½ cup of fat or vegetable oil. When very hot drop the crouton in and brown. Remove from oil with skimmer and put on tissue toweling. Dust with salt and serve with cream soup.—Freeda Lipman, Elgin, Ill.

BREAD CROUTONS

Toast a slice of bread, cut it into triangles. fry in pastry oil. —Mrs. Roscoe Eaton, Sterling.

TOASTED BREAD CRUSTS FOR SOUP

Toast bread crusts and cut into very small dice. Untoasted bread swells, and is likely to spoil the appearance of the soup.— Mrs. E. D. Kelly, Winnetka, Ill.

TOASTED BREAD CUBES

Take pieces of bread, dry or moist, cut in cubes, place in a pan in a single layer, put in oven and brown to a golden brown. These are very nice to use in soups, etc., in place of crackers.—Nellie Hueber, R. N., DeKalb, Ill.

BREAD STICKS

Butter three-fourth inch slices of bread, then cut into strips the widt hof finger and place in oven to brown. Serve with soup or lay between fried eggs on a platter.—Mrs. Andrew Beal, Peoria, Illinois.

IMPERIAL STICKS

Cut one-third inch slices of stale buttered bread into three-fourth inch strips and brown in oven. Serve 6 or 8 with a dish of soup.—Mrs. Samuel Nedrig, Sterling, Ill.

FISH

The "left-overs" of boiled, baked or fried fish have many possibilities. Here, as with the majority of made-over dishes, the sauce plays the leading part and must be adapted to the kind of fish to be used. Ordinarily an acid sauce of some kind is most acceptable, as the juices of the fish are alkaline and the palate craves the added acidity. This is especially true of such oily fish as salmon and blue fish. The white-fleshed fishes, whitefish, halibut, cod, haddock, and so forth, as well as most of the shell fish, may be acceptably served with cream sauces.—Mabel Sturtevant, Rochelle, Ill.

Mackerel, blue fish and other dark oily fish are best simply re-warmed quickly in the oven, or eaten cold with spiced vinegar. Salmon, halibut, haddock, cusk, etc., may be flaked and served with lettuce or cold potatoes, and a salad dressing.— Mrs. William Schnuckel, Mendota, Ill.

FISH BALLS

Have the salt codfish or any other left-over fish shredded rather fine and freed from bones. Pare 10 potatoes and put them in a large stewpan. Sprinkle the fish over the potatoes and cover with boiling water. Place on the fire and cook for just 30 minutes. Drain off every drop of the water and mash the fish and potatoes fine and light. Now add the butter, salt, and pepper and egg, well beaten. Beat for three minutes; then shape into smooth balls about the size of a small egg. Put into the frying basket and fry about 5 minutes. If it be inconvenient to use the frying basket the fish balls may be dropped into the hot fat and, when browned, be taken out with a fork. Be sure that the fat is hot enough, and do not crowd the fish balls. 6 or 8 will be enough to fry at one time.—Mrs. B. A. Lechler, Urbana, Ill.

DROPPED FISH BALLS

Pick 1 pint of raw fish very fine. Put 2 large pints of pared potatoes into a boiler and the fish on top of them, cover with boiling water, and boil ½ hour. Drain off all the water and mash fish and potatoes together until fine and light. Add butter size of an egg, a little pepper, and 2 eggs, well-beaten. Take up a tablespoon of the mixture, drop it in a deep kettle of boiling fat and cook until brown, about 2 minutes. Be careful not to crowd the balls, also that the fat is hot enough. The spoon should be dipped in the fat every time you take a spoonful of the mixture.—Mrs. D. E. Gentry, Glencoe, Ill.

FISH BALLS

If salt cod be used, shred it finely and soak 6 hours. Boil ½ an hour and let it cool. Mash potatoes to a cream, allow half as

much potatoes as you have fish. Mix and heat by setting in a pan of boiling water over the fire, stirring frequently. When hot, beat in an egg, whip smooth; let the paste get cold, make into balls or cakes, roll in flour, and set on ice. Of course, this should be done over night. In the morning fry in deep boiling beef dripping, clarified, or in cottolene or other fat. Cold fresh cod, makes delicious balls. Proceed as with salt cod, leaving out the soaking and salting to taste.—Mrs. S. Ackerman, 546 E. 37th St., Chicago, Il..

SALMON FISH BALLS

Two cups left-over flaked salmon, one cup mashed potatoes, tablespoon melted butter, pepper and salt. Work all together, and if not moist enough add little milk, mold into shape. Roll in flour, and fry quickly in lard until they are a golden brown. Drain in a sieve and serve hot.—Mrs. Curtis Downs, Crystal Lake, Ill.

OYSTER CANAPES

To ½ dozen chopped oysters add 1 teaspoon of fine bread crumbs, butter size of a walnut and ½ cup of very thick cream. Season with salt and pepper. Let it simmer over the fire a few minutes. Butter slices of bread ⅛ inch in thickness and lay them on a hot dish. Pour the mixture over the bread and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

PLAIN CANAPES

Cut brown bread very thin, remove crust, toast, and butter lightly. Spread with the fish and cut into strips.—Mrs. Louise Brown, Macon, Ill.

SARDINE CANAPES

Cut some slices off a roll into oval or octagon shapes. Toast slightly, or fry in oil, or butter. Strip sardines of the bones; lay ½ of them aside, and pound the other ½ to a smooth paste with the yolks of 3 or 4 hard-boiled eggs and a little butter. Add a little mustard, pepper and vinegar. Spread the mixture over the slices of toast. On the top lay the other half of the sardines cut into small strips, stand them in the oven and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

CASSEROLE OF RICE AND SALMON

Line the bottom and sides of a mold with cold boiled rice ½ inch thick, fill the cavity with creamed salmon and cover with rice. Steam 45 minutes, turn out on hot platter, pour either a white sauce or a Tartar sauce over and around it. Serve hot. If a proper mold is not used, it can be put into a bowl and brown paper tied over the top.—Mrs. Van Rawleigh, Vandalia, Ill.

CASSEROLE OF FISH

Rub cold cooked potatoes through a sieve, add little salt and pepper, 1 egg well beaten, and 2 tablespoons melted fat, butter or vegetable oil and mix well. Roll out on floured baking board to 1¼ inches in thickness. Cut into small rounds, brush over with

egg well beaten, toss in fine breadcrumbs, mark the center slightly with a smaller round cutter. Fry to golden color in hot fat. Remove lids, carefully remove bulk of potatoes from inside, fill with mixture, replace lids, and serve hot. For mixture, blend 2 tablespoons of the fat with flour in a saucepan over the fire, add milk, water and seasonings and cook for a few minutes. Put in flaked fish and make hot. Add cream last. ½ teaspoon of anchovy extract may be added if liked. Sufficient for ten cassolettes.—Mrs. Casey Greene, Macomb, Ill.

CREAMED FISH

Make a sauce by creaming 2 tablespoons flour, 2 tablespoons butter and adding them to 1 cup hot milk. Put this in a double boiler and add the salt, pepper, onion juice and 1 bay leaf. Stir until as thick as cream. Now cover the bottom of a baking dish with some cold cooked fish, flaked, and pour over it half the sauce. Then put in another layer of fish and on that pour the remainder of the sauce. Sprinkle all with crumbs, dot with butter and brown in a moderately hot oven. Any kind of cold fish may be used.—Mrs. Rae Evans, La Salle, Ill.

CREAMED FISH

Melt 2 tablespoons butter, add 2 tablespoons flour, stir well, add 1 pint milk and 1 bay leaf, stir until thick and smooth, add salt, celery flavor and onion flavor. Beat yolks 2 eggs, light. When sauce is slightly cooled, gradually add the whites, beating well. Flake 1 pint cold cooked fish, put layer cream sauce in baking dish, then fish alterantely, sauce on top, sprinkling parsley over each layer, stale bread crumbs on top. Heat in oven. Serve with egg rolls.—Mrs. Clara Fraser, Gerard, Ill.

CREAMED FISH IN CUCUMBERS WITH TARTARE SAUCE

Pare 3 large cucumbers and cut lengthwise. Remove the centers. Drop the cucumber shells into hot water until thoroughly heated. Remove from the water and wipe dry inside and out. Mix the portion of the cucumbers which has been scooped out with 1½ cups flaked cold fish and add to white sauce. Fill each cucumber shell with the hot mixture and serve at once, on lettuce leaves or watercress, with tartare sauce.—Mrs. Mary Bain, Cambridge, Ill.

CREAMED FISH IN POTATO CASES

Choose potatoes of uniform size, pare and cut thin slice from one side, so that each will have good base. Bake until partially done, take from oven, remove the inside of each potato, leaving a wall all around. Fill with left-over creamed codfish warmed, mixed with chopped hard boiled egg, cover with buttered crumbs and replace in oven and brown.—Mrs. Lee Circle, Decatur, Ill.

FISH Á LA CRÉME BAKED

Season 2 cups milk with a blade of mace, chopped parsley and 1 bay leaf in a double boiler; bring to a boil, remove the mace,

parsley and bay leaf and add cornstarch and butter to thicken well rubbed together. Then add 1 beaten egg and season to taste. Fill a baking dish with alternate layers of fish and sauce; cover with bread crumbs, and bake in the oven until crumbs are browned.—Mrs. Wm. Van Artsdale, Malta, Ill.

FISH CROQUETTES

Mix over the fire 1 teaspoon of flour, 1 tablespoon of butter and ½ gill of cream. Take off the fire, add the yolk of an egg, a little seasoning, ½ pound of cold dressed fish, beaten to a paste. Let the mixture cool, form it into balls, let these be egged and breaded. Fry in a hot oven, serve with gravy made from boiled bones, fins and tails of the fish, add a onion, anchovy and season to taste.—Mrs. C. D. Kelley, Winnetka, Ill.

Variation 1.—Take 1 cup boiled fish and shred carefully to remove all bones. Put into bowl, add ½ cup mashed potatoes, ½ cup stale bread, parsley, salt and pepper. Mix well and form into croquettes. Fry in deep fat. Dip into egg and then into bread crumbs before frying. Fry 2 minutes.

Variation 2.—1 pint cold boiled fish, free from skin and bone and minced fine, 1 pint hot mashed potato, 1 tablespoon butter, ½ cup hot milk, 1 egg well beaten; pepper and salt and a little chopped parsley. Mix thoroughly and let cool. When cold make into balls, dip into a beaten egg, roll in bread crumbs and fry in hot lard. Very nice made of shad roes. For salmon croquettes, use (if made of canned salmon) bread crumbs instead of potatoes, and an extra egg, omitting the milk.—Mrs. E. F. Pierce, Kewanee, Ill.

LOBSTER CROQUETTES

Take any bits of lobster and pound until dark and light meats and coral are well mixed. Mix with it not quite an equal quantity bread crumbs, season, and add a little melted butter. Form into balls, roll in egg and fine crumbs and fry in boiling lard.—Mrs. Adam Sharpe, Peru, Ill.

FISH CUTLETS

Half pint milk, 3 teaspoons Cottolene, 3 even tablespoons flour, 1 egg yolk, 1 tablespoon parsley, chopped, ¼ grated nutmeg, 10 drops onion juice, 2 cups of cold boiled fish, seasoning. Put ½ pint milk on to boil. Rub together 3 teaspoons butter and fat or vegetable oil, then stir them into the boiling milk, stir and cook until a thick paste is formed, add the yolk of egg, parsley, onion juice, mix and add the boiled fish; mix again and add a palatable seasoning of salt and cayenne; turn out to cool. When cold form into cutlets or croquettes. Dip first in beaten egg, then in bread crumbs, and fry in very hot fat. Drain on brown paper and serve very hot with cream sauce.—Mrs. Peter Riley, Sterling, Ill.

CREAMED FINNAN HADDIE

Take the remnants of a baked or boiled finnan haddie, bone it and flake with a fork. Place in a sauce pan 1 tablespoon butter.

and 1 tablespoon of flour, add 1½ cups milk. Cook all together for a few minutes. Season with pepper and salt and serve hot.—Mrs. Margaret Castle, Colchester, Ill.

SALMON FRITTERS

1 cup salmon, 1 cup mashed potatoes, 1 slice of bread squeezed out of cold water, 1 egg; salt and pepper to taste; mold into round, flat balls, roll in flour, and fry until brown.—Mrs. Ernest Hysop, Madison, Ill.

FISH AU GRATIN

Any kind of fish with white meat. Left overs from boiled, baked or steamed meat may be used to best advantage. Butter a baking dish and cover the bottom with a good layer of fish, absolutely free from bone and skin, and broken into small flakes. Season with a little pepper and salt and a small amount of grated cheese. Cover with celery sauce, then another layer of fish, seasoning, cheese and celery sauce, and so on until all is used. Cover the top with buttered crumbs and bake in a moderate oven for about 15 to 20 minutes. If there is not enough fish for a meal, this may be made with part fish and part potatoes, although all fish is more satisfactory.—Mrs. Lee Beamer, Belleville, Ill.

FISH WITH GREEN PEPPERS

Cut a slice from stem end of pepper, remove every seed and parboil peppers 15 minutes. Make a white sauce with 1 cup milk, 2 tablespoons butter, 2 tablespoons flour, bit of bay leaf, sprig of parsley, salt and pepper to taste, scalding the milk with the parsley and bay leaf, cook the onion finely chopped in butter 3 minutes, or flavor with onion extract to taste; add the flour when well mingled, the milk, salt, and pepper, when thickened and smooth add 1¾ cups cold cooked fish broken into flakes and the green peppers cut into narrow strips; heat thoroughly, and serve with brown bread sandwiches.—Mrs. John Brown, Sterling, Ill.

PINK HASH

The remains of an "old-fashioned dinner" may be chopped and made into hash. Use this proportion: ¾ cup fish, 1 cup of potato, ¼ cup beets. Put a spoonful of the pork fat and scraps in fry pan. Press the hash firmly together and fry a good brown on each side. Serve pickles or chili sauce with it.—Mrs. Lester Good, East Moline, Ill.

HERRING AND MACEDOINE OF VEGETABLE SALAD

Cut enough herring into small cubes to half fill a cup. Scrape carrot and cut it into ¼ inch cubes; peel a small white turnip and cut in small cubes; cook the carrot and turnip separately; when tender drain, rinse in cold water and dry on a cloth. There should be ½ a cup of each. To the prepared herring and vegetables add ½ cup each of cooked string beans, cut in ¼ inch slices, and cooked peas, and about ¾ cup of mayonnaise dressing, made with ¼ a teaspoon of mustard. Dispose in a mound on a

bed of lettuce leaves. Put a spoonful of mayonnaise at the top with a lettuce heart and set ¼ inch strips of herring from the mayonnaise to the base of the mound.—Lars Lorin Lang, Petersburg, Ill.

FISH AND MACARONI PIE

Remove all skin and bone and break 1 cup fish into flakes. Butter fire-proof dish, then put in layer of fish, sprinkle in a little butter, salt, pepper, tablespoon cheese, then put in layer of cold cooked macaroni. Next put in layer of fish and so on till dish is full. Put bread crumbs over top, then remainder of cheese and butter and pour in the milk. Bake in moderate oven 30 minutes.—Mrs. Crandall Titus, Springfield, Ill.

MACKEREL SOUFFLE

Melt ¼ cup butter, add ⅓ cup flour, sifted and measured and stir until well blended, in saucepan over fire, then pour on 1 pint milk, stirring constantly. Cook to a smooth, thick cream, add seasonings to taste, then 1½ cups mackerel picked over and shredded with silver fork; then 3 egg yolks beaten until thick, then fold in 3 egg whites beaten stiff and dry. Turn into a buttered baking dish, and bake until firm and delicately colored—it will require about 45 minutes.—Mrs. Chas. King, Charlestown, Ill.

MARINADE FOR COLD BOILED FISH

Left-over cold boiled fish may be served as a side dish, when it has been put to mariner in the following marinade for 2 or 3 hours before meal time. Bone and skin the fish, cutting it in the shape of dice. Put it in the dish in which it is to be served. Sprinkle over salt and pepper, cover with a very few thin slices of onion, 1 or 2 bay leaves, a little thyme, vinegar, and olive oil.—Mrs. B. Haley, 641 N. State St., Chicago, Ill.

FISH MOLD

Into 1½ cups boiling water stir 1 envelope Minute Gelatine which has been rubbed to a smooth paste in 2 tablespoons of boiling water, 1½ cups finely shredded cooked fish or canned salmon (from which the bones and skin have been removed), and 1 tablespoon vinegar. Turn into a mold and set in a cool place. When ready to serve, unmold and surround with lettuce leaves, slices of cucumber and dashes of mayonnaise.—Mrs. Aaron Arms, Quincy, Ill.

FISH A LA NEW ERA

Have ready 4 tablespoons butter, 3 tablespoons flour, 2 cups milk, 3 hard cooked eggs, 1 teaspoon Worcestershire sauce, 2 cups cold, boiled flaked fish, haddock, halibut, salmon or cod, ½ teaspoon salt. Make a sauce by blending the butter and flour, add the salt and Worcestershire sauce, then add the yolks of the eggs, and last the milk a little at a time. When thickened, add the fish and heat. Serve on toast. Garnish with riced white of eggs.—Mrs. Lee Lane, Champaign, Ill.

GREEN PEPPERS WITH SALMON FILLING

2 cups left-over salmon prepared in any manner, ¼ teaspoon of salt, 2 tablespoons of chopped gherkins, 2 tablespoons of chopped olives, 2 tablespoon of chopped capers, mayonnaise dressing and green peppers. Remove seeds, membrane and stem end from peppers and soak in salt water. Mix gherkins, olives, capers and salt with salmon; add enough mayonnaise to hold it together; fill green peppers, garnish and serve. If the fresh green peppers are not in season the canned ones may be used.—Mrs. Landers Johnson, Moulten, Ill.

A "PICK UP" OF FISH

A cupful of cold cooked fish—cod, halibut, salmon, or any other firm fish; the same quantity of cooked macaroni, cut into small bits; ½ a cup of tomato sauce, 1 cup of oyster liquor, which any fish dealer will give you; a heaping tablespoon of butter, and the same of flour, a teaspoon of onion juice, and the same of minced parsley. Salt and paprika to taste. Heat the butter in a saucepan; stir in the flour, and when it bubbles, the tomato sauce, the oyster liquor, and the seasoning. Boil up once, add fish and macaroni; heat to a bubble, without stirring, and turn into a deep dish.—Mrs. Clara Hall, 3734 State St., Chicago, Ill.

FISH PIE

Take most any kind of fish. Flour it, put in salt, pepper, and a very little salt pork, some onion, a little water and cover with a rich biscuit dough.—Maud Koehler, Mendota, Ill.

SALMON PIE

Line a pudding dish with hot mashed potatoes about an inch to an inch and a half thick, then fill in the center with a creamed salmon (seasoned with onion if desired), cover with the mashed potatoes and brush the top of the potatoes over with melted butter or milk, and bake in oven until a delicate brown, or beat the potatoes smooth and arrange in a circle on a hot dish and pour the fish in the center and serve at once.—Mrs. Carrie Green, Decatur, Ill.

FISH A LA PROVENCALE

Make a sauce of butter, flour and milk. Mash yolks of 4 hard boiled eggs and mix with anchovy essence, add to sauce, then add fish. Serve as soon as heated.—Mrs. Theo. Ross, Kewanee, Ill.

FISH SANDWICHES

Place thin scallops of any fish and tartar sauce on buttered bread. Put a layer of fine-sliced lettuce on top of the sauce, cover with a slice of bread. Serve, cut into squares.—Mrs. C. J. Jeffries, Winnetka, Ill.

Variation 1.—Take left-over fish of any kind and chop it up with hard boiled eggs, moisten with cheese or Worcestershire sauce, or chop up the fish with pickles and mayonnaise. If the fish

is to be pounded to paste, add a few drops of lemon juice during the pounding. Plain white sauce may be used for the moistening.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

Variation 2.—Take salmon or any good boiled fish and pick into bits, add a slice of onion chopped fine and a little tarragon vinegar. Moisten with mayonnaise. Chop a bunch of water cress or parsley and mix with some of the mayonnaise. Spread this on buttered bread, then spread with the fish mixture, and press the slices lightly together.—Mrs. Artington Samms, Peoria, Ill.

Variation 3.—Cold cooked fresh fish should be flaked fine, seasoned with salt and pepper, chopped pickle, lemon juice, celery or onion extract, and mix with mayonnaise dressing, or moistened with a sauce. Anchovies, sardines or salt fish are better pounded to a paste and moistened with lemon juice.—Mrs. Arthur Meeks, Sandwich, Ill.

Variation 4.—Use fresh fish, flake fine and season with salt and pepper; add chopped pickle, lemon juice, a little onion or celery flavor; mix with mayonnaise dressing.—Mrs. Ray Andrews, Bloomington, Ill.

FRENCH SANDWICHES

Fish, game, poultry, or any other meat may be used for these sandwiches. To 1 pint of any of these add 2 hard boiled eggs, chopped fine, and season with salt and pepper. Add 2 tablespoons of capers and sufficient mayonnaise to soften. When this mixture has been spread on the bread add a sprinkling of finely chopped cress. Rub the yolk of 1 egg through a sieve and chop the white very fine. If the sandwiches are to be served at home for luncheons, etc., add a sprinkling of the yolk to the cress on half the number of sandwiches and the chopped whites to the other half. Then arrange them in groups of twos, 1 of each color on the serving plates.—Mrs. Almond Case, Palatine, Ill.

INDIAN SANDWICHES

Remove the skins and bones from 2 sardines; pound the meat to a paste; add 1 teaspoon of anchovy paste, a dash of salt and red pepper, and rub in the hard boiled yolks of 6 eggs. Add 2 tablespoons of olive oil. Spread on pieces of toasted bread, lay another slice of toast on top and serve hot. These sandwiches are nice for cold suppers.—Mrs. Frank Ferguson, Franklin, Ill.

LOBSTER SANDWICHES

These may be made from chopped, cooked lobster, seasoned with tobasco, lemon juice and oil and a little chopped cucumber, if desired; left-over lobster salad, chopped cooked lobster and fried mushrooms, seasoned with salt, pepper, onion juice, tomato catsup and lemon juice. Remove lobster meat from shell, and chop. Season with salt, cayenne, made mustard and lemon juice; or moisten with any salad dressing. Spread mixture on a crisp lettuce leaf and prepare as other sandwiches. Cut the meat of 1 boiled lobster into dice 1 hour before using, dust with salt, red pepper, and either lem-

on juice or tarragon vinegar. Near serving time put a goodly layer of lobster over 1 piece of bread, cover with another, press the 2 together, cut in triangles and serve.—Mabel Sturtevant, Rochelle, Ill.

LOBSTER A LA BOULEVARD

Mix an equal quantity of finely chopped lobster meat and the yolks of hard boiled eggs, forced through a sieve. Moisten with melted butter and season with German mustard, beef extract, diluted with a very small quantity of boiling water and salt. Spread mixture between thin slices of buttered bread, remove crusts and cut into fancy shapes. A small quantity of left-over lobster meat is most successfully used in this way.—Mrs. Ernest D. Dean, Glen View, Ill.

SALAMAGUNDI SANDWICHES

Chop fine any left-over herring, add a chopped chicken breast, ⅓ cup ham, 2 hard boiled eggs, chopped fine. Season to taste with chopped onion, salt and pepper. Blend together with French dressing, and spread on buttered slices of bread. Other kinds of meat can be combined in these sandwiches. A very small quantity can thus be utilized.—Mrs. Simon Hessing, Fairbury, Ill.

SALMON SALAD SANDWICHES

Mix remains of can of salmon with mayonnaise or Yacht Club dressing. Spread on lettuce leaves on thin slices of bread, and cover with buttered slices.—Mrs. J. R. McMahon, Paw Paw, Ill.

SARDINE SANDWICHES

Remove the bones and skin from 1, 2 or 3 left-over sardines, and chop fine; add 2 hard boiled eggs chopped, and season with mustard and horseradish, using about ½ teaspoon of mustard. If preferred, lemon juice can be used instead of the horseradish. Mix all the ingredients well together and spread on thin slices of buttered bread and form into sandwiches.—Mrs. Albert Lamb, Heyworth, Ill.

Variation 1.—Take each sardine, cut off tail, split and remove the bone. Put the pieces in a little lemon juice and let stand ½ hour. Drain thoroughly and spread on toast between fresh lettuce leaves with a shake of paprika. Half of the contents of one box.

SHRIMP SANDWICHES

Mash shrimps, a dozen or more left from a salad, etc., season with lemon juice, and mix with mayonnaise, or chop the shrimps, rub to a paste with oil and season with lemon juice, paprika, celery salt and Worcestershire.—Mrs. Ethan Earle, Mayfair, Ill.

SANDWICHES A LA PARISENNE

Use fish, poultry or game. If fish is used, free the fish from bones and skin, mince it finely, season with salt and cayenne, and put it into a basin with 2 hard boiled eggs, finely chopped, some minced capers, and sufficient fish sauce to moisten the whole. Mix all well, and spread between slices of thinly cut brown or white

bread. Stamp out in small rounds or squares, press together, and butter the tops and sprinkle over half hard boiled yolk of egg, rubbed through a sieve, and on the other half the finely chopped whites. Garnish with a bit of curled parsley.—Eloise Jennings, Winnetka, Ill.

STURGEON SANDWICHES

Flake left-over sturgeon finely, mix with salad dressing and chopped capers, add a teaspoon of lemon juice and spread on thin slices of bread.—Mrs. E. G. Harris, Winnetka, Ill.

TRAVELERS' SANDWICHES

Chop sardines, ham, and a few pickles together, season with mustard, pepper, catsup, Worcestershire sauce, salt, vinegar, etc., to taste; spread between nicely buttered bread.—Mrs. E. G. Harris, Winnetka, Ill.

TUNNY CLUB SANDWICHES

Toast 3 slices of bread on one side. On one slice place a curly crisp lettuce leaf and cover with dressing, put on second slice toast, more lettuce, dressing, slices or flakes of tunny. Third slice toast topped with three slices broiled bacon and thinly sliced pickles. Decorate with parsley.—Mrs. Thornton Burt, Marion, Ill.

SARDINES AND CHEESE

This recipe is useful when part of a can of sardines is left over. Warm some sardines in the oil from the tin. Add pepper and salt and juice of a lemon. When hot, lay the sardines on a hot plate, sprinkle grated cheese over them. Thicken the sauce with a little flour and the yolk of an egg, add ½ cup milk, and pour over the sardines.—Mrs. Wm. B. M. Brauer, 1704 Park Ave., Chicago, Ill.

ESCALLOPED FISH

Bone and flake remnants of left-over baked or boiled fish, such as halibut, codfish, salmon or haddock. Butter a baking dish, put in a layer of fish then a layer of cooked rice, bread or cracker crumbs, and tomato, with bits of butter, pepper and salt, then a layer of the flaked fish, then a layer of cracker crumbs, rice and tomato, then another layer of fish and so on until the dish is full. Sprinkle the top with cracker crumbs, put bits of butter over top. Fill the dish with milk and bake ½ hour or until brown.—Mrs. Leslie Carter, Quincy, Ill.

Variation 1.—Use any cold fresh fish or salt codfish. Cut up in a food chopper with the medium cutter. Into a double boiler, put 1 pint of milk, ⅓ of an onion and a sprig of parsley, both cut with the fine cutter, a piece of butter the size of an egg, a pinch of salt and a sprinkle of pepper. Stir 2 tablespoons of cornstarch or flour in a little cold milk and add. Let it all boil up once and then remove from the fire. Butter the bottom and sides of a baking dish, put in a layer of the fish, a layer of the cream and then one of cracker or bread crumbs cut with the medium cutter, and repeat until the dish is full, having a layer of crumbs on the top. Bake. This is a nice luncheon dish.—Mavis Hendricks, Mendota, Ill.

Variation 2.—Melt 1 teaspoon of butter, stir in 1 teaspoon flour, half a cup of evaporated milk diluted with 1 cup of water or 1½ cups milk. Stir until smooth. Put 1 pint of finely picked cold fish in a greased pan, pour the sauce over it, sprinkle with bread crumbs and bake about 20 minutes in a hot oven.—Mrs. Chas. Curtis, Alton, Ill.

Variation 3.—Two cups cold fish (cod, haddock or halibut), 1½ cups milk, 1 slice onion, blade of mace, bit of bay leaf, 3 tablespoons butter, 3 tablespoons flour, ½ teaspoon salt, ⅛ teaspoon pepper, ½ cup buttered crumbs. Scald ½ cup milk with onion, mace and bay leaf. Remove seasonings. Melt butter, flour, salt and pepper, then gradually the milk. Boil 3 minutes. Put 1 cup cold cooked fish in a buttered baking dish, sprinkle with salt and pepper and pour over one-half the sauce. Repeat, cover with buttered crumbs and bake until the crumbs are brown in a hot oven. —M. E. Ditson, Peoria, Ill.

Variation 4.—Mix together 2 cups mashed potatoes, 1½ cups cold boiled fish, 2 cups milk, 1 egg, and ¼ cup butter, put in a pudding dish, and bake a light brown.—Mrs. D. E. Gentry, Glencoe, Ill.

ESCALLOPED FISH AND CAULIFLOWER

Any kind of fish may be used satisfactorily in this dish. It should, of course, like the cauliflower, be previously cooked. This is an excellent way of utilizing left-overs. On the bottom of a buttered baking dish or casserole spread a layer of fish, freed from bone and skin, and broken into small flakes. Season with salt and pepper, and a little lemon juice. Cover with a sprinkling of buttered crumbs; then a layer of cold cooked cauliflower broken into small pieces, seasoned with salt and pepper, a few dots of butter and a sprinkling of buttered crumbs, then fish, etc., until all is used. Pour over it enough cream sauce to cover. Cover the top with buttered crumbs and bake in a moderate oven until well heated throughout and the crumbs are brown.—Mrs. T. I. Titus, Bowen, Ill.

SCALLOPED CORN AND SALMON

In a buttered pudding pan put a layer of corn, well seasoned, bread crumbs, dots of butter, a layer of left-over corn, creamed or otherwise, prepared salmon. Repeat. Cover with bread crumbs and dots of butter. Bake until brown.—Mrs. O. W. Griffith, Ashton, Ill.

ESCALLOPED LOBSTER

Butter the bottom of the dish and cover with bread crumbs, upon which place a layer of chopped lobster seasoned with pepper and salt; on this another covering of bread crumbs followed by another layer of lobster and so on alternately, finishing, however, with bread crumbs on top, which moisten with milk, adding a little butter.—Mrs. Thomas Keene, Petersburg, Ill.

ESCALLOPED SALMON AND MACARONI

Flake in small pieces any left-over salmon. Butter a baking dish and sprinkle with bread or cracker crumbs. Put in a layer

of salmon and a layer of cold cooked macaroni or, lacking that, bread crumbs and cover with white sauce and repeat until all is used. Cover top with crumbs and dot generously with butter. The white sauce should be thin and of sufficient quantity to moisten well. Milk can be used instead, if desired.—Mrs. Elmer Croson, Glen Ellyn, Ill.

SCRAMBLED EGGS WITH OYSTERS

1 teaspoon anchovy paste, few grains paprika, seasonings of salt and pepper, 1 heaping tablespoon butter, 5 eggs, 15 oysters cut in dice, fingers of toasted bread. Mix 1 tablespoon butter with 1 teaspoon anchovy paste. Beat 5 eggs, add seasoning to taste. Melt the anchovy butter in pan, when hot pour in the eggs, stir lightly until the mixture begins to thicken, then add 15 large oysters, either left-over stew or cold fried oysters may be used for this. Serve with fingers of toasted bread, buttered and spread with anchovy paste. Crackers may replace the toast.—Mrs. Lee Bowen, Sterling, Ill.

SHRIMPS AND PEAS

Melt 2 tablespoon butter, add 3 tablespoons flour, and pour on gradually 1 cup of milk or cream, stir until thickened; then add 1 cup of shrimps left-over, 1 cup of peas, ½ teaspoon of salt and a little pepper. Cold cooked chicken may be used in place of shrimps, any of the delicate fish or fowl meats will serve as well as shrimps.—Mrs. Luke Manlove, Cerro Gordo, Ill.

FISH SOUFFLE WITH HOLLANDAISE SAUCE

Mix 1 cup cold, boiled fish flaked, 1 cup fine white bread crumbs, add ½ cup cream mixed with kitchen boquet, ½ tablespoon lemon juice, salt and pepper to taste, the yolks of 2 eggs well beaten, the whites beaten to a stiff froth. Turn the mixture into a buttered mold, cover with a buttered paper and steam steadily for 35 minutes. Turn out onto a hot serving dish and serve with Hollandaise sauce.

FISH SAUCE ON TOAST

Make 1 cup white sauce. Add to it a ½ cup cold cooked codfish which has been freshened and broken into small pieces. Then stir in the white of a hard boiled egg finely chopped. Spread this on slices of buttered toast and decorate with little patches of the egg yolk rubbed through a strainer.

FISH TIMBALES

To each cup of cooked and minced fish, add ½ cup of highly seasoned white sauce and 1 egg, white and yolk beaten together. Pack in buttered timbale molds and set the molds in a pan of hot water, cook in rather moderate oven until firm enough to turn from molds. Place on platter and garnish with slices of lemon cut in quarters, and the edges dipped in finely minced parsley.—Mrs. Cleo Crane, La Salle, Ill.

OYSTER TOAST

Toast a slice of bread rather brown. Cut off the crust and butter lightly. Have the spider hot, and into it drop, 1 at a time, 6 or more fresh oysters. Turn and stir a little as the gravy collects; add pepper and salt. Cook about 2 or 3 minutes. Place a poached egg on the center of the toast. Pour over the oyster and liquor and serve immediately. Very appetizing for an invalid. —Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

Variation 1.—2 slices bread, hot buttered toast, ½ pint milk, ½ cup oysters, salt and pepper to taste. Toast the bread to a golden brown and butter it as for ordinary toast. Add ¼ cup oyster water to the oysters and cook until plump. To this add the milk and reheat. Pour over the hot buttered toast and serve at once. Creamed salt codfish served on thin slices of toast makes a very palatable and dainty dish.—Mrs. Jake Hines, Peoria, Ill.

SALMON TOAST

To a cup of white sauce stir in a cupful of salmon which has been picked up fine, and pour over rounds of crisp toast. This makes a delicious breakfast dish.—Mrs. Sigrid Carlson, Rockford, Ill.

Variation 1.—Cut slices of bread, trim off the crusts, and toast. Butter and lay on each piece a thin slice of smoked salmon. Sprinkle with pepper, lay over a sheet of buttered paper, and place in hot oven for 5 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

FISH TURBOT IN SHELLS

Scald 1 cup cream or more. Rub 1 tablespoon butter and 2 tablespoons flour together until smooth, add to the scalded cream, stir until it thickens. Add 4 tablespoons bread crumbs and cook on the back part of the stove, or over hot water, for 5 minutes, stirring occasionally. Take from the fire, add the fish, parsley and seasoning. Mix gently, that the fish may not become stringy. Fill greased scalloped shells or individual soufflé dishes. Brush over the top with the beaten yolk of an egg and brown in a quick oven. This may be baked or browned in a single large turbot dish if desired.—Mrs. Arthur Weeks, Robinson, Ill.

FOWL

CHICKEN

There is no food which offers a greater variety of tasty, appetizing and wholly nutritious combinations than left-over chicken. We present here over a hundred ways of using cold cooked chicken and many of them contain suggestions from which other recipes can be evolved.

CHICKEN IN BASKETS

To 3 cups of hot mashed potatoes, add 3 tablespoons of butter, 1 teaspoon of salt, yolks of 3 eggs, slightly beaten, and enough milk to moisten. Shape in form of small baskets, using a pastry bag and tube. Brush over with white of egg, slightly beaten, and brown in oven. Fill with creamed chicken. For handles of baskets use parsley.—Mrs. E. D. Bennett, Bartlett, Ill.

CHICKEN BECHAMEL IN RAMEQUINS

Melt 2 tablespoons butter; cook in this 2 tablespoons flour, ½ teaspoon of salt and a dash of pepper, then stir in ¾ cup, each, of chicken broth and milk or cream; stir until boiling, then add a tablespoon of fine-chopped parsley, about 10 drops of onion juice, a pint of cooked chicken, chopped fine and the beaten yolks of 4 eggs; turn the mixture into buttered ramequins and make the top of the mixture smooth. Set the ramequins on many folds of paper in an agate dish, surround with boiling water to half their height and let cook in a moderate oven about 20 minutes, or until the mixture feels firm. If uncovered ramequins be used, when sending to the table, set a sprig of parsley in the top of each. Mushrooms or sweetbreads may be mixed with the chicken; or fish, oysters, lobsters, shrimps, sweetbreads and mushrooms may be used in place of the chicken.—Mrs. Nancy Griggs, Lexington, Ill.

BLANQUETTE OF CHICKEN

Heat thoroughly 2 cups of cold chicken in 1 cup cream sauce; add 1 tablespoon lemon juice, 2 tablespoons chopped parsley, few gratings of nutmeg, pinch of clove. Serve hot.—Mrs. Wm. Van Artsdale, Malta, Ill.

BOUCHESS DE VOLAILLE

Pass through a food chopper, adjusted with the coarse cutter, ½ pound of roast fowl. Change to the fine, and pass through cutter, so adjusted, ¼ pound of mushrooms, previously cooked, and the same quantity of tongue. Make a white sauce as follows: Make a light paste with an ounce each of butter and flour, dilute this with 1 pint of hot milk; when it comes to a boil stir with a spoon until you obtain a sauce somewhat thick, which has been

properly seasoned with salt, pepper, grated nutmeg and a bit of cayenne. Put into this sauce the minced fowl, the mushrooms and the hashed tongue and serve, made into form of tartlets or small pies.—Mrs. Roger Homes, Dixon, Ill.

MOCK CASSEROLES OF CHICKEN

Select large, smooth, tart apples of good flavor and uniform size. Remove core with knife. Mince cold chicken fine, season with salt, a dash of cayenne, pinch of powdered thyme, ½ cup of bread crumbs, moistened with 3 or 4 teaspoons of sweet cream. Fill each apple, and bake in oven. Serve hot or cold, with mayonnaise as a salad.—Mrs. Clark Mason, Benson, Ill.

CREAMED LEFT-OVER CHICKEN

The neck, back, rump, wings and all poor parts of chicken may be effectively used by placing the chicken together with a few slices of onion or celery in a kettle and cooking until very tender, with a very small amount of water. When tender, cool, pick from the bones and dice in small bits.

Cold turkey or even veal may be used in this manner. Place a tablespoon of flour and a tablespoon of butter in a small basin and melt on back of stove. Add 1 pint of milk and sweet cream mixed, season plentifully with salt and cayenne pepper, stir until thick like gravy. Add the bits of chicken and also the small amount of stock cooked with it. Remove to back of stove and cover. Place slices of bread in a roaster, being sure to have the roaster covered. When the bread has been thoroughly heated remove from the oven. cover with creamed chicken and serve piping hot.—Mrs. Theo. Baslough, Mendota, Ill.

CREAMED CHICKEN

Make a white sauce of 2 tablespoons of butter and half as much flour; when it bubbles, add a cup of cold chicken, cut into dice, a teaspoon of onion juice, salt and pepper to taste, and enough stock to keep all from burning. Cook for 10 minutes before stirring in 2 hard boiled eggs, chopped fine, and a cup of rich milk, heated, with a pinch of soda stirred in.—Mrs. C. E. Jefferson, 505 S. Fifth Ave., Maywood, Ill.

Variation 1.—Put 1 pint of cream or rich milk on stove to boil, mix 3 tablespoons of flour, 1 teaspoon of mustard, 2 tablespoons of butter, salt and pepper to taste, and add 3 tablespoons of boiling milk; stir all into remaining milk and boil 2 minutes. Add 1 pint of shredded chicken, salmon, fish or oyster meat and turn into pan, cover with bread or cracker crumbs, bits of butter on top. Bake 20 minutes.—Mrs. Conklin, 914 N. Fifth Ave., Maywood, Ill.

Variation 2.—Creamed chicken in bread case. Cream in usual manner left-over chicken cut fine. If there is not sufficient chicken add left-over creamed peas or carrots. Scoop out the inside of a loaf of stale bread, crisp in oven, and butter the inside. Fill with the creamed mixture and place the crisp top of the loaf over all.—Mabel Sturtevant, Rochelle, Ill.

Variation 3.—Carve enough meat from a cold roast chicken to make a pint when cut into small dice. Cook together in a saucepan a tablespoon each of butter and flour; when they are blended pour upon them a cup of white stock, and when this is thick, a cup of milk. Stir to a smooth sauce, and add the minced chicken. Season to taste. Cook until the meat is very hot, and serve.—Mrs. Roger Rawlings, Chicago Heights, Ill.

Variation 4.—Mix 2 tablespoons of butter with 2 tablespoons of flour, have ready 1 cup of hot milk, stir the butter and flour into the milk and be careful that it is free from lumps. Cold chicken gravy can be used instead and it improves the dish. Add 2 cups of cold boiled chicken cut in small pieces; season with salt, pepper and celery salt. Make a ring on a chop dish with hot boiled rice, put the chicken in the center, garnish with parsley. This makes a very dainty and tasty way of utilizing left-over chicken and rice.—Mrs. L. O. Lewis, Jacksonville, Ill.

Variation 5.—Blend 2 cups of chopped cooked chicken with 2 tablespoons of flour, 1 cup of cream, 1 tablespoon of chopped parsley, 2 tablespoons of butter, 1 cup of milk, yolk of 1 egg, salt and pepper to taste.—Mrs. C. Quantock, 176 S. Fourth St., Aurora, Ill.

Variation 6.—Stir 1½ teaspoons flour into 2 teaspoons melted butter, in a chafing dish or frying pan until smooth. Add 1 cup milk gradually, 1½ cups of cold cooked chicken and seasoning. When quite smooth turn in the diced chicken and continue to cook about 3 minutes.

Creamed tongue, dried beef, cold fish, etc., can be made in the same way as above by substituting for chicken and omitting the chicken stock or gravy.—Mrs. P. I. Sorrenson, Waukegan, Ill.

CREAMED CHICKEN OR BEEF

Chop the cold chicken or beef and cover with water and let boil, then thicken with a little flour stirred up with milk. Serve on toast.—Nell Clark, Winona Rebekah Lodge, No. 38, Newton, Ill.

CREAMED CELERY, CHICKEN, ETC.

Have ready cooked a pint of celery cut in ½ lengths. Melt 3 tablespoons of butter and in it stir and cook 3 level teaspoons of flour and a scant half teaspoon of salt; when the mixture looks frothy stir in 1½ cups of white broth (chicken or veal) or milk or thin cream, and continue the stirring until the sauce boils; add a dash of pepper and cold cooked peas or other vegetables, chopped chicken or other meat, then turn into ramequins or cocottes. Let stand in the oven until very hot. Serve at once.—Barbara Barber, Elgin, Ill.

CREAM FORCEMEAT OF CHICKEN

Pound ½ pound of cold cooked chicken from the fibre in a mortar to a smooth pulp, adding a little white of egg occasionally, to facilitate the process; return the pulp to the mortar after sifting and pound into it, gradually, 5 ounces butter and 4 yolks or whites of eggs; add salt, pepper and nutmeg, and set the mixture upon the

ice. When chilled, beat thoroughly, and add to it, slowly, the 1 pint whipped cream. Shape a little of the forcemeat into a ½-inch ball and poach nearly 10 minutes in water just "off the boil." If too firm, add more cream. If not sufficiently consistent add a little more egg. Dark meat of chicken, game, firm fish, turkey or veal may be substituted for the chicken.—Mrs. Roger Rawlings, Chicago Heights, Ill.

CREAMED GIBLETS ON TOAST

Many people do not care for the giblets served with the fowl. Simmer giblets over slow fire until tender (the livers cook very quickly, but gizzards take more time), cut in pieces of uniform size, and add to a white or brown sauce. Serve on hot toast, and garnish with quarters of hard boiled eggs cut lengthwise and finely chopped parsley.—Mrs. Mary O. Martin, Joliet, Ill.

CREAMED CHICKEN AND MUSHROOMS

Make white sauce with half cream and half liquor from 1 can of mushrooms. Cut 2 cups chicken into dice, and the mushrooms, if large, into quarters. Heat in the sauce, and serve in patty cases. The mushrooms may be omitted and the sauce made with half milk and half cream, or with evaporated milk. Flavor with nutmeg. Any of the canned meats may be substituted for the chicken.—Mrs. Hiram Hayes, Champaign, Ill.

CREAMED CHICKEN, POTATO BORDER

One tablespoon flour, 1 tablespoon butter, creamed, put into 1 cup milk. Cook until it thickens. Stir in 2 cups cold diced chicken and 1 hard boiled egg, cut in dice. Arrange in mashed potato border.—Mrs. Andrew A. Arnold, Lake Forest, Ill.

CREAMED CHICKEN, POTATOES AND PEPPERS

Saute ½ a green pepper, chopped fine, in 3 tablespoons of flour and a ½ teaspoon of salt; when forthy, add gradually a cup of chicken stock and ½ cup of cream, stir until smooth and at the boiling point, then set over hot water and heat in the sauce 1 cup of chicken, cut in cubes, and ½ cup of cold cooked potatoes, also cut in cubes. Turnip, carrot, peas or asparagus tips may be substituted for the potatoes.—Mrs. Clark A. Mason, Bensen, Ill.

CREAMED CHICKEN WITH CURRY OF RICE

Melt ¼ cup of butter; cook in it ¼ cup of flour and ½ teaspoon each of salt and paprika. When cooked a little, gradually stir in 1 cup of evaporated milk, diluted with 1 cup of water. Let cook, stirring constantly until the mixture boils, then add a pint, well pressed down, of chicken meat cut in small cubes. Let stand over hot water to become very hot. Cook an onion cut in halves, in 3 tablespoons of curry powder, and when blended with the butter, gradually stir in ½ cup of evaporated milk and water. Have ready 1½ cups of cold cooked rice, heated to the boiling point, add this to the milk and curry mixture with a teaspoon of salt; let cook over hot water or on asbestos mat until the liquid is absorbed. Re-

move the onions, add a tablespoon of butter and a dash of pepper and dispose on a serving dish as a border; turn the creamed chicken into the center of the dish.—Mrs. Daniel Binder, Sterling, Ill.

CREAM OF CHICKEN AND RICE

Add a half cup of cold cooked rice to 1 pint of chicken stock and 1 pint of rich milk. Season to taste and simmer for about 15 minutes. Thicken with 1 teaspoon of cornstarch and add cold cooked chicken diced.—Bertha D. Conyers, Glen Ellyn, Ill.

CHICKEN CROQUETTES

Chop or grind cold cooked chicken, 1 pair of boiled veal brains and 1 cup of suet and add as much thick white sauce as you dare; it should be very soft as it stiffens in cooling. Set on the ice until thoroughly cold and firm enough to shape easily. Roll in cork shapes about 2½ inches long, then in beaten egg diluted with 2 tablespoons of milk, then in crumbs again and set away until ready to be cooked. Fry in deep fat. When served they should be as soft as thick cream on the inside with a delicate gold colored covering on the outside.—Mrs. Vincent Vallem, Kankakee, Ill.

Variation 1.—Mix in the order given 2 scant cups of cold chicken chopped fine, ¼ teaspoon celery salt, 1 teaspoon lemon juice, 1 teaspoon finely chopped parsley, ½ teaspoon salt, a few grains of cayenne and a few drops of onion juice. Moisten with 1 cup of white sauce. Cool and shape and fry in deep fat.—Mrs. Hugh Brown, Glen Ellyn, Ill.

Variation 2.—Cook and chop chicken; weigh the meat after chopping and to each pound allow 1 teaspoon each of salt and celery salt; a dash of white pepper and cayenne. Make a sauce with 1 quart of the stock in which the chicken was cooked (reduced until very rich and strong), 2 tablespoons of butter, 3 tablespoons of flour, cook a long time, beating long and hard until perfectly smooth, add the meat; mix thoroughly—shape—egg and crumb; and fry in deep lard; very delicious.—Mrs. Frank O. Saunders, Highland Park, Ill.

Variation 3.—One pint of chopped cold cooked chicken. Rub 3 level tablespoons of butter and 3 level tablespoons of flour together, add ½ pint milk and stir until you have a smooth, thick sauce, take from the fire, add desired seasoning to the meat, onion extract and grated nutmeg may be used; mix well, stir it into the white sauce and turn out to cool. When cool, form into cylinder or pyramid croquettes, roll in an egg beaten with a tablespoon of water, then in dry bread crumbs, and fry in deep, hot fat. Serve with nicely cooked, seasoned peas.—Mrs. George I. Vincent, Norwood Park, Ill.

Variation 4.—Make a sauce with 4 tablespoons of butter, 6 of flour and 1 cup milk, season with salt, pepper, parsley and lemon juice. Add 1 pint cut chicken, spread on platter to cool. When cool, shape into croquettes, roll in bread crumbs, beaten eggs and crumbs again and fry in hot fat. Serve with Bechamel or mushroom sauce or French peas.

Mushroom sauce is made by adding 1 tablespoon of lemon juice to 1 cup cream sauce and ½ cup cooked mushrooms cut in pieces, or brown sauce may be used instead of white.

Bechamel sauce is made like white sauce, with clear stock and cream instead of milk, and is highly seasoned. One whole egg or 2 beaten yolks are added just before serving.—Mrs. M. A. Newton, Hooppole, Ill.

Variation 5.—Chop 1 cup cold cooked chicken and ½ can mushrooms or 6 large oysters fine. Melt 2 tablespoons of butter, add 3 tablespoons of flour, mixed with seasoning, and add slowly ½ cup chicken stock and ¼ cup mushroom liquor. Cook until smooth and add ¼ cup cream. Combine with the meat and mushrooms. Cool, shape and crumb. Fry in deep fat. Drain on brown paper.—Mrs. L. O. Lyman, Minonk, Ill.

Variation 6.—Chop cold chicken in a food chopper with the medium cutter. Add an equal quantity of mashed potatoes and season with salt, pepper, a little prepared mustard, and a little cayenne pepper. Mix well together, make into rolls and dip into bread or crackers which have been put through with the same cutter and mixed with beaten egg. Fry.—Mrs. Adam Yorkes, Gross Point, Ill.

Variation 7.—Cook 3 tablespoons of onions in butter, add 3 tablespoons of flour mixed with salt and paprika, cook until smooth, then add 1 cup milk or chicken stock and ½ cup cream and let come to the boiling point. Add the yolk of 1 egg, cook but do not let boil, then add a pint of chopped chicken, cool and shape, bread with fine crumbs and egg and fry in deep, hot fat.—Mrs. Gustav Zennerman, Peoria, Ill.

Variation 8.—Make a thick white sauce of butter, flour and milk, add seasoning and 2 cups chicken, which has been passed through the meat chopper. When heated thoroughly, remove from the fire and add well beaten egg. When cool, shape in cylinders, dip in beaten egg, then roll in bread crumbs. Fry brown in hot fat, drain on soft paper.—Mrs. Maud Martin, Dixon, Ill.

Variation 9.—Heat together 1 cup of finely chopped chicken, 1 of sifted bread crumbs, salt, pepper, ½ cup of stock or gravy, and stir in a beaten egg. When cold form into croquettes, roll in crumbs, then in egg and then crumbs again. Lift carefully into frying basket, and plunge into boiling lard for a minute or two.—Mrs. P. E. Price, Woodstock, Ill.

Variation 10.—Stir a pint of fine chopped chicken into a cup and a quarter of sauce, made of ⅓ cup of flour, 3 tablespoons butter, a cup of chicken stock, and ¼ cup of cream; season with a few drops of onion extract, a teaspoon of lemon juice, ½ teaspoon celery salt and pepper. When thoroughly chilled, form into cylindrical shapes, roll in egg and bread crumbs, and fry in deep fat. Serve surrounded with cooked peas and figures stamped from cooked slices of carrot seasoned with salt, paprika and butter.—Mrs. L. A. Runyon, Kenilworth, Ill.

CHICKEN AND TURKEY CROQUETTES

Scald 1 cup of milk. Rub 1 tablespoon of butter and 2 tablespoons of flour together until smooth, add to the scalded milk and stir until it thickens. Mix 2 tablespoons of chopped parsley and other seasonings with 2 cups of finely chopped cooked meat, add to the thickened milk and mix thoroughly. Cool, form into cone-shaped croquettes, cover with egg and bread crumbs, and fry in smoking-hot fat.

Cold beef, veal, mutton, chicken and turkey are all used for croquettes, the seasonings varying with the meats. Beef and mutton should be more highly seasoned, using onion extracts, herbs, curry, paprika, etc., to taste. Veal, chicken and turkey may have celery extract, lemon juice, chopped mushrooms, truffles and sweetbreads mixed with them.—Mrs. Timothy I. Tindall, De Kalb, Ill.

CHICKEN CROQUETTES WITH CELERY TOAST

Stew inch lengths of celery until soft; run through a vegetable press, mix with a thin white sauce, seasoning with paprika, salt and a dash of onion juice; boil up once and put into a pudding dish with alternate layers of lightly toasted bread, which have been dipped into the salted water poured off from the boiled celery. Cover and set in the oven for 10 minutes, then serve in the bake-dish. Have chicken croquettes made according to the preceding recipe and fried in deep fat ready to serve with this dish.—Mrs. Frank Mullins, Franklin, Ill.

HUNTINGTON CROQUETTES

Cook 3 tablespoons butter with ¼ tablespoon finely chopped onion, 3 minutes, stirring constantly. Add ¼ cup flour and stir until well blended, then pour on gradually, while stirring constantly, 1 cup chicken stock (the liquor in which a fowl has been cooked). Bring to the boiling point and add 1 teaspoon salt, ¼ teaspoon paprika, ⅛ teaspoon pepper, few gratings nutmeg, yolks of 3 eggs slightly beaten, 1¼ cups cold cooked chicken, cut in small cubes and ½ cup of cold boiled ham, cut in small cubes. Spread on a plate to cool. Shape, dip in crumbs, egg and crumbs, fry in deep kettle of desired fat, and drain on brown paper. Remove to hot serving dishes and garnish with parsley.—Mrs. Sutton, El Paso, Ill.

ROYAL CROQUETTES

Parboil a sweetbread and 1 calf's brain and chop fine with 2 cups cold chicken meat, add 1 egg well beaten. Melt 3 tablespoons butter, add 3 tablespoons flour mixed with seasonings, add cream, a little at a time, and cook until smooth. Combine meat mixture with the sauce and set aside to cool. Shape and roll twice in egg and in cracker crumbs, fry in deep fat. Drain on brown paper.—Mrs. Adolph Quist, Chicago, Ill.

CRUSTADES OF CHICKEN

Cover the outside of small moulds or tin cake cups with thin puff-paste. Prick and bake, remove from the moulds and fill with

mixture of mushrooms and chicken breasts, chopped fine, and moistened with highly seasoned cream sauce.—Mrs. May C. May, Mayfair, Ill.

CHICKEN CUSTARD

Scald together 1 cup of strong chicken stock and 1 cup of cream. Pour it over the well-beaten yolks of 3 eggs, and cook in a double boiler till slightly thickened. Salt to taste, and serve cold in custard cups.—Mrs. Chas. Schmidt, Kewanee, Ill.

CHICKEN CUSTARD IN A BAKING DISH

Make a custard mixture of 2 eggs and 2 pints of milk. Add 2 tablespoons of flour and season to taste. Mix 1 cup of chopped chicken and 1 cup of boiled rice. Press lightly into the center of the baking dish. Pour around this the custard mixture and bake until it is properly set.—Mrs. Smith Caruthers, Moline, Ill.

CHICKEN IN A DRESSING NEST WITH GRAVY

Pour off all the fat from roasting pan, reserving two tablespoonfuls. Into this put two tablespoons of flour and cook to a paste on top of stove. Add one cup boiling water or new milk, and stir until desired thickness, season and strain through sieve. Place cold dressing in a pudding pan. Make a depression in the center and fill with chopped cold chicken. Pour a little gravy over. Heat in oven and serve with the rest of the gravy.—Mrs. Wm. Wells, Morrison, Ill.

CHICKEN AND HAM MINCED BAKED

Mix together 2 cups of minced cold lamb, chicken or veal, 1 cup of chopped ham and 1 cup of fine bread crumbs. Moisten thoroughly with well-seasoned soup-stock. Turn into a greased bake-dish and set in the oven until heated through. Break upon the top of the mince, as many eggs as will lie side by side on it, sprinkle with salt and pepper, return to the oven and bake until the whites are set and firm. Send to table in a baking-dish.—Mrs. May C. May, Mayfair, Ill.

CHICKEN CUTLETS

Cut up cold cooked chicken in small pieces about one inch long with the scissors. Add ½ cup Post Toasties, ½ cup boiled rice, 1 egg and 1 cup cream. Form in small cakes. Dip in egg and milk, then in Post Toasties and fry quickly in hot butter.—Mrs. J. H. Brown, Delavan, Ill.

CHICKEN CUTLETS, PARKER HOUSE STYLE

Prepare a croquette mixture of chopped chicken in thick cream sauce and bread crumbs. Form the chilled mixture into cutlet shapes, dip into a yolk of egg, beaten and diluted with 1 tablespoon of melted butter to each yolk of egg, then into fine bread crumbs, dispose on a buttered baking pan, agate preferred, and reheat in a hot oven. A thin potato mixture can be forced through a tube on to the edge of the cutlets, brush with beaten yolk of egg, and reheat in the oven; fill the open centers with buttered peas or

asparagus tips. The asparagus tips may be mixed with Hollandaise sauce. Note that the yolks of eggs only are used in egging and that the cutlets are not double breaded.—Mrs. Abner Grant, Sherman, Ill.

CHICKEN CREOLE

Remove meat from chicken that is left over and cut in very small pieces, enough to make two cups. Put into a saucepan, 1 can tomatoes, 1 medium-sized onion, chopped, 1 green pepper, chopped. (Do not use seeds and veins.) Cook this slowly until the tomato is well reduced; add to this 3 tablespoons of butter rubbed to a paste with 1½ tablespoons flour. Stir until this mixture is smooth. Season highly with salt, pepper, ½ teaspoon kitchen bouquet and a few grains cayenne. Mix well and reheat the cold cooked chicken in the sauce. Serve in a rice border, with chopped parsley.—Mrs. Abram Andrews, Utica, Ill.

CHICKEN CUTLETS

Season pieces of cold chicken or turkey with salt and pepper. Dip in melted butter; let this cool on the meat, and dip in beaten egg, then in fine bread-crumbs. Fry in hot fat until a delicate brown. Serve on slices of hot toast, with a cream or curry sauce. Pieces of cold veal are nice prepared in this way.—Mrs. David Davies, Waterman, Ill.

DEVILED CHICKEN

Melt 2 tablespoonfuls butter, add 2 cupfuls of finely-chopped cooked chicken, ½ cup of cream; stir until the mixture is heated. Add 2 hard-boiled eggs, the yolks and whites pressed through a sieve, the parsley and seasoning. Mix well; take from the fire, put in shells or individual souffle dishes, cover with greased bread crumbs and brown in a quick oven. Curry powder, paprika, and other seasonings may be added at will.—Mrs. L. I. Janes, Pullman, Ill.

DEVILED BONES

Melt 2 tablespoons butter and 1 tablespoon Chili sauce, 1 tablespoon Worcestershire sauce, one tablespoon of walnut catsup, mustard and cayenne. Cut four small gashes in each piece of drumsticks, second joints and wings of a cooked chicken. Sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on ½ cup hot stock, simmer five minutes and sprinkle with chopped parsley.—Mrs. Adam Koefer, Waukegan, Ill.

CHICKEN DUMPLINGS

Take meat from cold chickens, mince and put with seasoning and ½ cup of liquor from boiled chickens (or stock) into a saucepan. Heat to a gentle boil. Stir in 1 tablespoonful of flour wet in a little cold water, and afterward the beaten yolks of three eggs. Stir till it thickens, pour out and let it get cold. Flour your hands and make into balls. Roll in cracker-dust, dip into a batter made of 1 egg, ½ cup of milk and a little flour; dip again in crumbs and fry in hot lard.—Mrs. Bean, DeKalb, Ill.

ESCALLOPED CHICKEN

Put cold chicken through the food chopper. Thicken the stock in which it was boiled with flour and season to taste with pepper and salt. Put stale bread or crackers and cold potatoes through the chopper. Fill a baking dish with alternate layers of bread and cracker crumbs, chicken and potatoes, having the crumbs on top. Pour the gravy over the top, put on a few bits of butter and bake. —Mrs. C. E. Stanfer, Ottawa, Ill.

SCALLOPED CHICKEN

Take equal parts of cold chicken, boiled rice, or macaroni and tomato sauce. Put in layers in a shallow dish, alternating with any cold dressing or gravy which may have been left, and cover with buttered crumbs. Bake till brown. Cold roast turkey, using stuffing and gravy, may be prepared in the same way.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

CHICKEN SCALLOPS

Chop the cold chicken, veal or other meat or fowl fine and to 2 cups add a tablespoon of butter, 2 tablespoons of bread crumbs, ½ a cup of boiling water, salt and pepper to taste. Put these all into a saucepan and stir while heating. Lastly, put in 2 raw eggs, beaten light, and take from the fire. Fill baking-cups two-thirds full of the mixture, set in a pan of boiling water, and bake about 25 minutes. Turn out carefully into a heated dish, and pour white sauce around them.—Mrs. Chris. Worthington, Des Plaines, Ill.

CHICKEN AND EGGS SCALLOPED

Strew fine, dry, buttered crumbs over the bottom of a buttered baking-dish, then put in a layer of cold cooked chicken, cut into small dice. Cook a teaspoon of chopped onion in a tablespoon of butter, till slightly colored, add cup of milk, and when hot stir in ½ a cup of dry bread crumbs. Add a teaspoon of chopped parsley and a little salt and paprika. Let it cool until lukewarm, then stir in 2 well-beaten eggs, and pour the mixture over the meat. Cover with fine crumbs. Place in the oven and bake, covered, ½ an hour. Serve in the dish in which it is baked. If cold dressing is left it may be used instead of the bread crumbs.—Mrs. F. C. Winter, Winnetka, Ill.

SCALLOPED COLD CHICKEN AND OYSTER FILLING

Cook ½ cup diced celery in a little water till tender and then add to 1½ cups of hot milk 1 pint oysters, salt and paprika. When boiling, thicken with flour and butter, creamed together. Cook till smooth and thickened.

Put a layer of minced chicken and a layer of dressing in a casserole or baking dish. Pour over some of the mixture, another layer of chicken and dressing and the rest of the mixture. Sprinkle over finely powdered cracker crumbs. Dot freely with butter and brown.—Mabel Sturtevant, Rochelle, Ill.

CHICKEN FRITTERS

Cook a heaping tablespoon of flour in 1 tablespoon of hot butter, and 1 cup of chicken stock, added gradually. Season with celery salt and pepper and pour half of this sauce into a small, shallow, buttered pan. Chop 1 cup of cold chicken, quite fine, season and spread it evenly over the top of the sauce after it has thickened. Cover with the remainder of the sauce, place on ice, and when very cold and hard cut into rounds or squares. Dip them quickly into batter, and fry in deep hot cottolene or other fat, or in clarified chicken dripping. These should be prepared over night. The fritters will keep their shape if left a long time before the paste is cut up.—Mrs. Allan George, Park Ridge, Ill.

Variation 1.—Take cold chicken or turkey and remove all the meat from the bones. Dip the pieces in batter, and fry in hot fat until a light brown. Serve hot. Egg and bread crumbs may be used instead of the batter, if desired.—Mrs. Gorman, 3855 Cottage Grove Ave., Chicago, Ill.

Variation 2.—Chop cold left-over chicken coarsely, season with salt, pepper and a little lemon juice; mix all together well and let it stand about 1 hour; make a batter of 2 eggs, 1 pint of milk, a little salt, and flour enough to make a good batter; stir the chicken into this and drop it by spoonfuls into boiling fat; fry brown, drain well and serve hot. Cold veal can be utilized in this way and will be found nearly as nice as the chicken.—Mrs. Leslie King, La Salle, Ill.

Variation 3.—Cut the cold chicken in small pieces, season with salt, pepper and juice of a lemon. Let stand one hour. Make a batter of 2 eggs to a pint of milk, a little salt, and flour enough to make a batter not too stiff. Stir the chicken in this, and drop it by spoonfuls in boiling fat. Fry brown, drain and serve. Any kind of tender cold meat can be used in this way.—Mrs. J. C. Schaefer, Savanna, Ill.

CHICKEN MEAT AND POTATO FRITTERS

Beat two eggs thoroughly and blend with ½ cup each of chicken, ham and tongue chopped fine. Add a cupful of boiled rice or freshly mashed potatoes. Add 1 cup flour sifted with 1 teaspoon of baking powder and a little cream until soft enough to drop by spoonfuls. Fry in deep hot fat and serve at once.

CHICKEN FORCEMEAT

A good forcemeat of game or poultry is made by soaking small loaf of bread in cold water; press the water out and put the bread in a basin; add a quarter of a pound of sausage meat, or cold minced veal, chicken, or game, one beaten egg, a small onion, minced and fried in butter, salt, pepper, nutmeg, and butter the size of an egg, melted. This may be formed into balls and served as a garnish or into cutlets and fried or into a loaf and baked.—Mrs. Roscoe I. Bird, Chatsworth, Ill.

CHICKEN GOULASH

Remove meat from the bones and put them back into the liquor; cook ½ hour and again remove them. Cut the chicken in

small bits or cubes (keeping out the liver, heart and gizzard). Put the chicken in the liquor, add ½ can of tomatoes, salt, pepper, speck of sugar, and butter; stew until done. Pour over 1 dozen slices of buttered toast in a soup tureen. Serve hot.—Mrs. E. D. Kelley, Winnetka, Ill.

GRILLED FOWL

Cut the remains of any cold fowl into pieces, season with pepper and salt, squeeze over them the juice of ½ a lemon, and let stand for ¾ of an hour. Wipe dry, dip into clarified butter, and then into bread crumbs, with a little grated lemon peel. Put them on a gridiron and broil over a clear fire. They may be fried instead of broiled, and should then be dipped in the yolk of 1 egg and clarified butter.—Mrs. W. L. Anderson, 728 E. 38th St., Chicago, Ill.

CHICKEN HASH WITH NOODLES

Put left-over chicken through meat-chopper, add 1 cup of gravy. Take ¼ of a pound or 1 cup of cold cooked noodles, cook in boiling water for 10 minutes, drain, then add 2 cups of tomatoes, 2 teaspoons of sugar, pepper and salt to taste. Put into casserole or baking dish with the chicken, sprinkle top with cracker or bread crumbs. Bake in moderate oven for ½ hour.—Frances B. Hauser, Quincy, Ill.

CHICKEN HOLLANDAISE

Cook 1½ tablespoons of butter and 1 teaspoon of finely chopped onion 5 minutes, add 2 tablespoons corn starch; and gradually 1 cup chicken stock. Add 1 teaspoon lemon juice, ⅓ cup finely chopped celery, ¼ teaspoon salt, a few grains of paprika and 1 cup cold cooked chicken cut in cubes; and when well heated, add the yolk of 1 egg, slightly beaten, and cook 1 minute. Serve with buttered graham toast.—Mrs. Joseph King, Kenilworth, Ill.

LEFT-OVER CHICKEN JELLIED

Cook the undesirable pieces until very tender in a little water. Season with salt, pepper and slices of onion while cooking. Remove from the stove and when cool pick from the bones. Place in a bowl and cover with stock which has been reduced to about 3 tablespoonsful. Set away to harden and when hard cut in slices and place between the bread. This makes very appetizing sandwiches. —Mrs. Theo. Boslough, Mendota, Ill.

CHICKEN LOAF

Put the giblets, or neck, liver, gizzard and heart, on to boil in 1 quart of water and boil till tender, and the water reduced to 1 pint. Mash the liver, and if desired, chop the gizzard, heart and meat from the neck. Pour off the clear fat from the dripping-pan and put the settlings into a saucepan, rinse out the pan with the water in which the giblets were boiled, and pour this water into the saucepan and put on to boil. Put 3 or 4 tablespoons of the fat into a small frying pan, add enough dry flour to absorb all the fat, and when brown add the giblet liquid gradually, and stir till

it thickens. Season with salt and pepper. If not smooth, strain it, pour half of it off. Add the chopped giblets to the remaining half, with any left-over dressing and cold cooked chicken chopped fine. Form into a loaf. If there is too much moisture add bread crumbs, if not enough add hot water or milk. Set in oven to heat and brown. Serve with gravy, kept hot.—Mabel Sturtevant, Rochelle, Ill.

COLD CHICKEN AND OYSTER LOAF

Mix 3 cups bread crumbs, ¼ cup melted butter, ½ teaspoon salt, ¼ teaspoon pepper, 1 pint oysters in order given, add oysters cleaned and drained of their liquor. If liked, a little lemon juice may be added. Form in loaf, brush with beaten egg and dots of butter and bake.

Another method:

Cut 12 large oysters into quarters and mix with 1½ cups of oyster liquid, add 1 whole egg and the yolk of 1, 1 teaspoon salt, ½ teaspoon pepper, 1 tablespoon chopped parsley and 2 tablespoons melted butter. Add enough finely crumbled bread to give the required consistency, or use cold poultry stuffing.—Mrs. E. G. Harris, Chicago, Ill.

CORN AND CHICKEN LOAF

To 2 cups of corn add ½ cup cream, 3 eggs slightly beaten, 4 tablespoons melted butter, 1½ teaspoons salt, and ¼ teaspoon pepper. When thoroughly mixed add 2 cups bread crumbs. Combine with turkey, veal, chicken, or pigeon chopped fine. Form in loaf and bake and serve with any rich gravy.—Mrs. Daniel Davidson, Fulton, Ill.

CHICKEN AND SAUSAGE LOAF

Mix 1½ cups dried bread crumbs, 1½ lbs. sausage meat, salt and pepper to taste, 1 teaspoon powdered sage, 1 tablespoon lemon juice, mix ingredients thoroughly, using enough hot water to moisten the whole. This is excellent with cold fowl or veal.

Chop meat fine, form into a loaf or into small rolls and glaze with beaten egg and melted butter or chicken fat and brown in a quick oven.—Mrs. E. L. Templeton, West Chicago, Ill.

CHICKEN AND MACARONI

Thicken a pan of chicken stock with 1 tablespoon of flour rubbed into 1 tablespoon of butter. Stir into this 1 cup of cold boiled or roast chicken, chopped fine, and 1 cup of cold macaroni. Last of all beat in slowly a whipped egg, remove from the fire, season to taste, turn into a greased pudding dish, sprinkle crumbs over the top and bake for ½ hour. Serve with grated cheese. You may use veal if you have no chicken.—Mrs. Joseph King, Kenilworth, Ill.

Variation 1.—Cut up boiled chicken in food chopper with the coarse cutter. Have any cold leftover macaroni and butter a baking dish, put a layer of macaroni on the bottom, then a layer of chicken, bits of butter, pepper and salt, and some of the chicken

liquor. Repeat the layers until the dish is filled and pour over the whole a cupful of rich milk. Bake half an hour.—Mrs. Wm. Lang, Rock Falls, Ill.

LEFT OVER CHICKEN AND MACARONI

Chop fine 2 cups cold cooked macaroni. Cook and chop the liver and other giblets of the fowl, mix with the macaroni, season with grated onion, salt and pepper, using chopped peppers if liked, about a tablespoonful each of peppers and onion, add cold chicken cut in small pieces, any left over gravy or broth and heat on back of stove, allowing it to boil but little. A small quantity of left over dressing can be added to this.—Mrs. Nathan Nash, Lincoln, Ill.

MACARONI WITH CHICKEN

Bring 3 cups chicken soup or stock to boiling point, add 3 cups chicken cut into small pieces and 2 cups macaroni. Cook for 15 minutes, then add ½ cup cream and seasonings. Cook for a few minutes longer and turn into a hot dish. Garnish with eggs cut in slices.—Mrs. David A. Melburn, Bloomington, Ill.

CHICKEN AND OYSTERS A LA METROPOLE

Make a sauce of ¼ cup butter, ¼ cup of flour, ½ teaspoon salt, ⅛ teaspoon pepper, 2 cups of cream; add 2 cups cold cooked chicken and 1 pint oysters, drained and cleaned; cook until oysters are plump. Serve sprinkled with ⅓ cup finely chopped celery.—Mrs. Frank Mullins, Franklin, Ill.

MINCED FOWL

Mince very fine all the white meat from any kind of cold roast fowl, removing the bones and skin. Put into a stewpan with all the trimmings, a bunch of savory herbs, ½ a blade of mace and 1 pint of soup stock or water, let stew for nearly an hour, and then strain it off. Chop 2 hard-boiled eggs very fine, season the fowl with a little pepper, salt, and pounded mace, mix it with the eggs, pour in the gravy, having previously added butter and flour enough to chicken, and a little cream; let it get very hot, but not boil, and serve with sippets of toasted bread.—Mrs. I. Armentro, 3839 Vernon Ave., Chicago, Ill

CHICKEN MINCED ON THE HALF SHELL

Cut five sweet peppers in half lengthwise; remove core and seeds, taking care not to touch the sides of the peppers, and soak for 1 hour in cold water, slightly salted. Mince fine cold meat or chicken, and add to it one-fourth as much fine crumbs as you have chicken, moisten with gravy or sauce; fill the peppers, sprinkle fine crumbs over the top, dot with bits of butter, bake ½ hour, then brown.—Mrs. Allan George, Park Ridge, Ill.

MINCED CHICKEN IN GRAVY

Pour off excess of fat in pan. Set pan on stove and sprinkle in sufficient flour to absorb fat. Stir until well browned. Gradually add hot water, or the chopped giblets with water in which they

were cooked; stir till smoothly thickened. Season, simmer for few minutes, add finely chopped chicken meat, heat and serve.—Mrs. Clint Clark, Paris, Ill.

LEFT-OVER CHICKEN GRAVY

To 1 cup chicken broth add 1 beaten egg well stirred in, place over fire and thicken with flour, season with parsley, salt and pepper. Let boil and pour over left-over chicken; set in oven until heated through.—Mrs. Isaac Goldberg, Urbana, Ill.

MINCED CHICKEN IN GREEN PEPPERS

Mince enough cold chicken to make a cupful, and stir into it 1 tablespoon of minced ham and 1 of melted butter. Season to taste. Cut the stems from green peppers, so that they will stand upright. Cut off the tops of the peppers, remove the seeds and membrane and fill with the minced chicken and ham. Stand the peppers on end in a baking-dish, pour about them a cup of chicken stock and bake ½ hour.—Mrs. E. D. Bennett, Bartlett, Ill.

CHICKEN MOUSSE

To 1 cup cold cooked chicken which has been run through a meat chopper, add salt to taste and 1 teaspoon finely minced parsley. Then add ¼ cup nut meats, 1 tablespoon lemon juice, and the ¼ cup celery shredded. Dissolve 1 envelope Minute Gelatine in 2 tablespoons boiling water, adding enough to make one cup. Pour this over the chicken, and when beginning to harden fold in 1 cup cream whipped. Turn into a mold and set on ice to chill. When cold, unmold, cut into cubes and serve on lettuce leaves, with salad dressing mixed with finely chopped olives.—Mrs. Oscar Mason, Rockport, Ill.

Variation 1.—Beat yolks of 3 eggs slightly, add salt, paprika, 1 cup chicken stock slowly. Cook over hot water, stirring constantly, until mixture thickens; then add ½ envelope gelatine, which has soaked in cold water 5 minutes. When gelatine has dissolved, strain mixture, and add ⅔ cup cold cooked chicken (using white meat), and ⅓ cup blanched almonds, each finely chopped or ground, and forced through a sieve. Season highly with salt and cayenne. Set bowl containing mixture in larger bowl of ice water, and stir until mixture begins to thicken; then fold few grains cayenne in cream, beaten until stiff. Turn into mold, first dipped in cold water, and chill. Remove to platter, and garnish top with round and flower shapes, lemon or tomato jelly, and sprig of parsley; garnish sides with round and flower shapes of jelly and diamond shapes of truffle; garnish around base with cubes of jelly.—Mrs. John Tipton, St. Charles, Ill.

CHICKEN WITH MUSHROOMS

Cover ½ pint of mushrooms, cut into small bits, with hot water and cook 5 minutes. Skim them out and lay on a hot dish. Add enough milk to the liquid to make a cup. Thicken with a tablespoon of flour, rubbed smooth with 1 of butter. Season with a

saltspoon of salt and ½ as much of white pepper. Add the mushrooms and 1 pound cold roast chicken, cut into dice shape; cook 3 minutes, stirring constantly. Serve on a hot platter.—Mrs. E. D. Kelley, Winnetka, Ill.

PATE DE FOI GRAS

Boil livers of 4 fowls till quite done, drain and wipe dry; when cold rub to a paste, simmer 3 tablespoons of melted butter and 1 chopped onion for 10 minutes, strain through thin muslin, turn into a large dish and mix it with salt, pepper and 1 tablespoon of Worcestershire sauce. Work all together; butter a small earthen jar and press the mixture down, interspersing with square bits of boiled gizzard (from 4 fowls) to represent truffles; cover all with melted butter and set in a cold place.—Eloise Jennings, Winnetka, Ill.

CHICKEN PATTIES

One cup white stock, 1 cup milk; 4 level tablespoons flour, 4 level tablespoons butter, 1 teaspoon salt, ¼ teaspoon white celery pepper, 2 cups cold chicken cut in cubes. Put the stock and milk to heat. Blend butter and flour, add the hot milk, a little at a time, cook 2 minutes, add seasoning and chicken, and keep hot.—Mrs. Rose R. Reams, Monmouth, Ill.

Variation 1.—Chop cold boiled or roast fowl or veal and fowl together. Moisten well with milk heated and thickened with cornstarch. Season with butter, pepper and salt. Line gem pans with puff paste and bake. (This may be done ahead of time.) Fill the shells with the chicken mixture and place in oven until brown. Mashed potato may be spread over top of patties and brushed with melted butter before they are put to brown. This is a good addition.—Mrs. S. E. Allen, Yates City, Ill.

Variation 2.—Chop meat of cold chicken coarsely and season well. Make large cup rich drawn butter, and while on fire stir in 2 eggs, boiled hard, minced very fine, also a little chopped parsley, then chicken meat. Let almost boil. Have ready some pâté-pans of good paste, baked quickly to light brown. Slip from pans while hot, fill with mixture and set in oven to heat. Arrange upon dish and serve hot.

Variation 3.—One cup of shredded chicken, ½ teaspoon salt, 2 eggs. Beat well together, form in small patties and fry in butter or lard.—Mrs. S. O. Brown, Malta, Ill.

MARCONI AND CHICKEN PATTIES

Mix cold cooked macaroni with sliced chicken and ham. Season nicely and add 1 tablespoon chopped parsley. Blend 2 teaspoons butter and 2 teaspoons of flour together in a saucepan over the fire, add stock or milk, and stir until the sauce boils for 5 minutes. Add macaroni, chicken and ham, and season it somewhat highly. Line gem pans or tartlet tins with pastry, fill with the mixture, cover with lids of the pastry, make a hole in the center of each and brush over the surface with beaten egg. Bake in hot oven for 20 minutes. Serve hot or cold.—Mrs. R. O. Beamer, Elmhurst, Ill.

POTATOES WITH CHICKEN

Use 2 cups hot mashed potatoes, a piece of butter size of an egg, 1½ cups hot milk, beaten yolks of 2 eggs, salt and pepper to season, and a little minced cold chicken warmed in gravy, minced celery. Beat till all are thoroughly mixed, then fold in the beaten whites of eggs. Pour in a border mould, bake in a hot oven. Turn out on a hot dish, and fill center with chicken.—Mrs. John H. Snyder, 1337 W. Madison St., Chicago, Ill.

PICKLED CHICKEN

Remove meat from bones. Put the meat in a stone jar and pour over 3 qts. of cold cider-vinegar and 1½ pts. water, in which the chicken was boiled. Add spices and let stand 2 days.—Mrs. E. D. Kelley, Winnetka, Ill.

CHICKEN PIE

Line a deep biscuit pan with pastry made as follows: 1 part ice cold water and 1 part of thick, sour cream, with 1 teaspoon soda and 2 of cream of tartar to 1 quart of flour; bone the chicken and distribute white and dark meat evenly over crust, sprinkle rolled crackers ½ inch deep in depth over meat when pan is half filled. Simmer broth to a good strength, thicken and season as for gravy; pour in pan enough to nearly cover second layer of meat; leave opening in top of crust for escape of steam; bake 40 minutes. —Mrs. B. Hubert, 3733 Elmwood Ave., Chicago, Ill.

Variation 1.—Line a pudding dish with pastry. Chop up cold chicken in the food chopper, using the coarse cutter, and put a layer in the dish with three or four slices of pork to each layer of chicken. Add a little of the liquor in which the chicken was boiled, 2 ounces of butter cut in bits and a sprinkle of flour over the whole. Cover with pastry and bake in a quick oven.—Bessie Beales, Sycamore, Ill.

GIBLET PIE

Many people have an aversion to serving the giblets with the fowl. They may be used in many combinations but one of the tastiest is to stew them well with water, a little onion, pepper, salt and sweet herbs, to taste, until nearly done. Cool and add cold cooked beef, veal or mutton steaks in a baking dish. Cover with a pie paste leaving a hole in top for escape of steam and when it is baked, add a cup of cream or very rich milk.—Mrs. Len Lindstrom, Danville, Ill.

KENTUCKY CHICKEN PIE

Use left-over fried young chicken nicely browned, line a baking pan with rich crust, put in chicken with gravy and a little butter, season with pepper and salt, cover with top crust, over which lay bits of butter and bake a nice brown.—Mrs. Si. Espland, Wyoming, Ill.

CHICKEN RISSOLES

Using the remains of a cold chicken, chop it with a little lean cold ham in the food chopper. Make a sauce of 2 tablespoons

of sifted flour mixed with half a cup of warm butter, half a pint of milk, salt and pepper to taste. Boil the milk, salt and pepper and stir in the flour and butter and boil until it becomes thick like custard. Mix with the meat. Roll out a light paste about a quarter of an inch thick. Cut into squares and lay a little of the meat on one square, putting one over it and pressing the edges together. Fry in hot lard until brown. Any kind of meat can be used instead of chicken. If preferred, the crust can be made into cups as for tarts, baked and filled with the meat afterwards.—Mrs. Olaof Olson, Chicago, Ill.

Variation 1.—Mince 1 cup cold chicken very fine, combine with 2 tablespoons minced mushrooms, seasonings and ½ cup white sauce; let it cook one minute and set away to cool. Roll puff paste one-eighth inch thick and cut twelve four-inch rounds; divide the chicken paste into twelve parts and put one on each round of paste a little to one side of the center, flatten it slightly, wet the rim of paste a little way from the edge with white of egg; add another egg to the one from which you used and beat with 1 tablespoon of milk. Dip the rissoles in this, taking care not to handle the edges nor separate the cover. Drain them and cook in hot fat till a golden brown. The fat should be hotter than for doughnuts, but not so hot as for croquettes. Dry on paper and serve at once. This gives two for each of the six persons at lunch, but in a course dinner one is quite enough for each person.—Mrs. P. O. Potter, South Chicago, Ill.

CHICKEN ROASTED IN POTATOES

Halve sweet potatoes lengthwise and scrape out the inside, making a place large enough in each half to hold ½ cup creamed left over chicken. Place a piece of butter on half of each potato, season with salt and pepper, spread them with butter and place them in the potato shells, tying a string around each potato to hold the pieces together. Roast in a baking-pan, and serve in the potatoes.—Mrs. C. J. Canthorn, Wilmette, Ill.

CHICKEN ROLLS

Scrap out the soft center of 6 or 8 rolls and butter the inside of the shell thus made. Set in the oven to get brown. Dissolve the bouillon cube in 1 tablespoon boiling water. Melt 3 tablespoons butter, add 3 tablespoons flour and stir till blended, then pour on gradually 2½ cupfuls of milk (or part cream), stirring constantly and cooking until thick. Add the bouillon, 2 cupfuls diced chicken (veal may be substituted) peas, nutmeg and any additional seasoning required. Fill the centers of the rolls, sprinkle a few buttered crumbs on top and set in the oven for the crumbs to brown.—Mrs. Jake Johnson, Galesburg, Ill.

Variation 1.—Cut bacon into very thin slices and place on them well seasoned minced chicken. Roll up tightly and skewer. Keep on the ice until just before cooking. Dip into a batter and fry to a golden brown in a good fat or vegetable oil.—Mrs. Beale Smith, Blue Island, Ill.

Variation 2.—Combine 1 cup grape-nuts, ½ cup cooked minced chicken, 2 level tablespoons minced ham, 2 eggs, well beaten, ½ level teaspoon salt, 1 level teaspoon parsley, and let stand some minutes, roll into little shapes about the size of an egg, cover with oiled paper, bake 20 to 30 minutes. Serve with brown sauce. Any cold meat, seasoned to taste, may be served in the same way.

SALMI OF CHICKEN

Take minced cold chicken and moisten well with drawn butter, using celery, salt and pepper for seasoning and heating the whole. Cover the bottom of the baking dish with bread crumbs; add to the chicken a beaten egg, and lemon juice to flavor, and pour into the dish. Sprinkle bread crumbs over the top, together with pieces of butter, and bake to a nice brown. The baking dish should be covered.—Mrs. H. Armstrong, Rockford, Ill.

SCRAMBLED EGGS WITH CHICKEN

Chop fine 1 cup cold chicken, or any light colored meat and heat it with a tablespoon of water, salt and pepper and a teaspoon of chopped parsley. Cook ½ teaspoon minced onion in butter in a frying pan, turn in eggs. When they have set, mix in the chicken.—Mary Gardner, Lee Center, Ill.

CHICKEN SOUFFLE

The chefs in New Orleans excel in making this dish. Melt two tablespoons of butter in a saucepan and add a tablespoon of flour, mix nicely without browning. Add a pint of milk slowly, stirring constantly, till it boils. Add one half cup of stale bread crumbs and boil rapidly for a minute or two. Take from the fire and add 1 pint of chopped left-over chicken, hashed very fine and seasoned to taste with salt and pepper and cayenne. Beat the yolk of three eggs and add to the mixture stirring and folding in thoroughly, beat the whites to stiff froth and fold very carefully into the mixture, sprinkle with a tablespoon of chopped parsley. Butter the bottom of a baking dish and turn mixture into this. Bake for twenty minutes in a quick oven. Serve immediately after removing from the stove or it will fall.—Mabel Sturtevant, Rochelle, Ill.

VEAL OR CHICKEN SOUFFLE

Stir 5 even tablespoons flour into 5 even tablespoons melted butter, add 2 cups hot milk gradually, until you have a smooth sauce. Season, add ½ cup bread crumbs and, when all is sufficiently cooked through, remove from the stove and stir in 1½ cups cold cooked chicken, the well-beaten yolks of 3 eggs, parsley and finally the whites which you have beaten stiff and dry. Turn out into a buttered casserole and bake 30 to 40 minutes in a slow oven.—Minnie Simpson, McHenry, Ill.

SOUTHERN RICE AND CHICKEN LEFT OVER

Rice is one of our most easily digested foods, is reasonably cheap, and should be more often served. It makes a nice com-

bination with left-over fowl or meat. Brown 1 chopped onion in a tablespoon of butter, and mix with it 2 cupfuls of boiled rice and a cupful of bread crumbs that have been moistened in milk. Season with sage, parsley or any herbs desired, or use cold dressing. Add ½ pound of sausage meat or finely chopped pork; salt and pepper to taste. Form into a loaf and bake ½ hour. Serve with left-over chicken in gravy or cream sauce.—Mabel Sturtevant, Rochelle, Ill.

CHICKEN TERRAPIN

Make a rich white sauce using chicken stock or gravy. Dilute 3 egg yolks, well beaten with some of the sauce to thin, then add to the sauce. Cook 1½ cups left-over dark chicken meat in this sauce for two minutes, reheat and serve. The dark meat of cold turkey or grouse may be used.—Mrs. Samuel Simms, Batavia, Ill.

MOCK OR VARIATION TERRAPIN

Add to 1 cup white sauce, 1½ cups cold chicken or veal, cut in dice, the yolks and whites of 2 hard-boiled eggs, finely chopped, ¼ teaspoon salt, and a few grains of cayenne; cook 2 minutes, then add 3 tablespoons of lemon juice.—Mrs. Clark Mason, Bensen, Ill.

Variation 1.—Boil 1 cup of milk; thicken with butter size of an egg and a little flour; add 1 cold chicken and 4 hard-boiled eggs, chopped fine. Season with salt and pepper. Let boil up, and serve hot.—Mrs. E. D. Kelley, Winnetka, Ill.

CHICKEN TIMBALES

Melt 2 tablespoons of butter, add 2 tablespoons fine bread crumbs, then ½ cup of stock; let boil, then add 2 cups cold cooked chicken, chopped fine, one tablespoon of parsley, seasonings to taste, and 2 beaten eggs. Bake in buttered timbale moulds, surrounded by water, about 20 minutes. Serve with a sauce made as white sauce, substituting chicken stock or thin gravy for milk, and cooking a little chopped onion in the butter.—Mrs. J. O. Davis, Naperville, Ill.

TIMBALES OF CHICKEN

Chop 2 cups of the cooked white meat of the chicken very fine, and pound to a smooth paste, adding ½ cup of cream gradually. When well mixed, season and add 1 tablespoon of finely chopped truffles. Then add, 1 at a time, the unbeaten whites of 2 eggs, mixing the first with the paste until it has disappeared, before adding the second. Beat 2 more egg whites to a stiff, dry froth and stir them carefully into the mixture. Fill greased timbale molds half full of the chicken paste, place them in a pan of hot water (the water should come up as far on the outside of the tins as the paste fills the inside). Bake in a moderately hot oven for 20 or 30 minutes, the time depending upon the size of the molds. If a single large mold is used the timbale will have to bake as long as 35 or 40 minutes. Serve hot with a cream mushroom sauce, or any white or cream sauce or with warmed chicken gravy.—Mrs. Ethan G. Greene, Marseilles, Ill.

CHICKEN OR TURKEY TIMBALES

Boil 8 eggs very hard, and leave them in cold water for some time. Remove the shells, cut in half, and extract the yolks. Chop the whites, before running them through a vegetable press. Mix with them 4 heaping tablespoons of the breast of chicken or turkey, minced as finely as possible; season with ½ teaspoon of onion juice, paprika, and celery, salt to taste, and mix to a white paste, with the whites of 3 eggs, beaten to a standing froth. Have ready enough buttered "nappies" or pate pans to hold the mixture; fill them, set in a pan of hot water, and bake 20 minutes in a quick oven. Turn out upon a hot platter, pour a good white sauce about the base, heap a teaspoon of the powdered yolks on the top of each, and serve. The yolks are prepared by running through a colander, or better still, a vegetable press.—Mrs. Frank Mullins, Franklin, Ill.

CHICKEN SALAD

Chicken salad offers many variations in methods of using up cold cooked chicken. Almost any cook book contains recipes for this dish and, for that reason, we are giving herein only a few of the many recipes sent in.

Cut cold left-over chicken or turkey into cubes, mix with this half the quantity of celery cut into dice of the same size; season with salt and pepper; pour over the juice of ½ a lemon; mix carefully with mayonnaise dressing and serve on a bed of lettuce leaves. Garnish the dish with olives, hard boiled eggs, cut into quarters, and capers. Sprinkle with chopped nuts.—Leona Warner, Prophetstown, Ill.

Variation 1.—Take twice as much chopped celery as chicken, add hard cooked eggs two to a cup of chicken. The yolks may be mashed up and blended with butter, about 2 tablespoons mustard and other seasoning to taste and moistened with cream and vinegar to form the dressing. If celery is scarce, cabbage may be used instead.—Mary Warden, Rockford, Ill.

Variation 2.—Trim the remains of a cold, roast chicken, duck, goose or turkey and cut in fine pieces or run through a food chopper; wash, dry and shred lettuce, and place in the middle of the dish. Put the pieces of chicken on top and pour salad dressing over them. Garnish the edge with hard boiled eggs, cut in rings, sliced cucumbers and boiled beet root or tomato cut in slices or the yolks of the eggs may be rubbed through a fine sieve and the whites chopped fine and arranged on the salad, in small bunches, yellow and white, alternately. This salad should not be made long before it is wanted for the table.—Mrs. Beale Thomas, Nachusa, Ill.

Variation 3.—Chop, shred or dice, cold, cooked chicken and mix with salad dressing, serve on crisp lettuce leaves, endive, cress, celery tops or chopped cabbage and garnish with hard boiled eggs, capers, sliced beets, olives, chopped pickles, nut-meats or parsley. Add to the above salad mixture any of the following ingredients to taste; grated cheese, ham, fish, fowl, or any cold meat, sweetbreads or brains, mushrooms, any kind of nuts, sliced oranges or

lemon, stoned olives, capers, parsley, Spanish peppers. Season with curry powder, sage, pepper, mustard, garlic, celery seed, anchovy paste, bread crumbs, cooked cauliflowerets, carrots cooked or raw, peas, parboiled and fried oysters, truffles, tongue, pimentoes.

From this recipe alone a hundred tasty combinations can be worked out and every kind of left-over meat or vegetable, practically, utilized.—Mabel Sturtevant, Rochelle, Ill.

CHICKEN SANDWICHES

Chop the chicken up fine, add to each cupful of chicken, 1 tablespoon of chopped celery, ½ cup of chopped almonds, and enough highly seasoned mayonnaise to make a paste that will spread nicely. Spread between slices of thin buttered bread.—Mae Bryant, Troy Grove, Ill.

DEVILED CHICKEN SANDWICHES

Cover thin slices of bread with fresh, crisp lettuce leaves. Spread with deviled chicken, garnishing with olives stuffed with pimentoes.—Mrs. Ora Bond, Hinckley, Ill.

CHICKEN AND HAM SANDWICHES

Mince cold chicken and add a little minced ham, stir in 1 cup of boiling gravy. Set the whole over the fire for a few minutes. Cut slices of old bread with a round tin cutter and fry them. Spread a layer of fowl and ham between 2 of them, add a piece of cheese and butter rubbed into a paste. Set in a hot oven. Serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

CHICKEN ASPIC

Boil chicken stock or liquor, seasoning it to taste, and adding 1 or 2 cloves and a pinch of cayenne pepper. Add to the liquor plain gelatine, soaked in water (use about ½ box to a pint of water), let it boil up and strain over the diced, cold cooked chicken into a mold; there should be plenty of liquor. Let this harden, slice, garnish with slices of lemon; or it may be molded in individual molds.—Mrs. Joseph Dodge, Glencoe, Ill.

CHICKEN JELLY

Chop cold, cooked chicken in a food chopper with the coarse cutter. Add a little salt, pepper and summer savory to the broth, and 1 ounce of gelatine, dissolved. When it begins to thicken, add the chicken and set away to harden. Serve cold.—Mrs. Dudley Davis, Streator, Ill.

JELLIED FOWL

Boil stock in which chicken is cooked until it is reduced to about 1 pint in boiling. Pick the meat from the bones, mince, and place in a wet mold. Skim the fat from the liquor, add butter, pepper and salt to taste, and ½ ounce of gelatine. When this dis-

solves, pour it hot over the chicken. The liquor must be well seasoned, as the chicken absorbs.—Mrs. J. C. Allen, 1362 N. Clark St., Chicago, Ill.

JELLIED CHICKEN

Cut cold, cooked chicken into small pieces. To a pint or more of chicken stock add ¾ of a box of gelatine, soaked, 1 tablespoon of Worcestershire sauce, and salt and pepper to taste. Slice 1 hard boiled egg, add to the chicken, pour over it the strained liquor. Mix well and put into a square mold, set in a cool place to harden. —Mrs. Edward P. Parks, Bureau, Ill.

MOLDED CHICKEN OR CHICKEN LOAF

Mix together 1½ cups chopped cold chicken, ½ cup celery (diced), 1 teaspoon salt, few grains of cayenne, 1 teaspoon lemon juice, few drops onion juice, ¼ teaspoon sugar, ¼ teaspoon mustard.

Way of Preparing—Mix all ingredients together. Mix 2 tablespoons of Snow-Mellow. When beaten stiff fold onto chicken mixture. Rinse individual molds with cold water, fill with chicken and chill. Serve each portion in a nest of crisp lettuce leaves, with 1 spoon of Mayonnaise on each one.—Mrs. Edward Allen, Macomb, Ill.

PRESSED CHICKEN

Stir 2 cups cold cooked chicken, chopped fine into cup of stock, which has been heated. Add tablespoon lemon juice, a dash of paprika, ½ teaspoon salt, 1 tablespoon chopped parsley. Garnish bottom and sides of mold with slices of hard-boiled eggs. Pour in mixture. When cold reverse on platter. Cut in slices and serve with Chili sauce.—Mrs. Len Smetz, Morris, Ill.

CHICKEN SALAD SANDWICHES

Between two thin, oblong slices of bread, buttered, place a layer of chicken salad on a lettuce leaf.

In making chicken salad for sandwiches, chop the chicken and celery much finer than for ordinary purposes.—Mrs. Jake Wise, Sycamore, Ill.

CHICKEN SANDWICHES

Chop chicken up fine, add to each cup chicken 1 tablespoon chopped celery, ½ cup chopped almonds and sufficient highly seasoned mayonnaise to make a paste that will spread nicely. Spread between slices of thin buttered bread.—Minnie Marston, Woodstock, Ill.

CHICKEN TERRAPIN

Remove the skin and cut the cold cooked meat in pieces (size for chicken salad). Take 1 pint cream and put on fire in farina kettle. Take ¼ pound butter and 4 heaping tablespoons of flour, cream together. Put the chicken in the cream and then flour and butter. Season highly with red and black pepper and salt; keep stirring until quite thick, remove from the fire, and just before serving put again on fire, adding lemon juice to taste (about a

cupful) and 3 eggs boiled hard and chopped fine. Serve very hot. —Miss Helen Norris Cummings, President Virginia State Federation of Women's Clubs, through courtesv of her friend.

LEFT OVER CHICKEN OR VEAL ON TOAST

One cup of finely chopped chicken or veal added to ½ cup of bread crumbs soaked in milk until soft and seasoned to taste may be heated until it boils and served on toast.—Mrs. Elmer Croson, Glen Ellyn, Ill.

TURKISH RICE

To 3 cups cold cooked rice add 2 tablespoons of butter, mix thoroughly, and place on back of stove. Heat 1 pint of strained tomatoes, add soda the size of a pea, 1 tablespoon of sugar, salt and pepper to taste. Put 2 cups of cold chicken, veal, or beef through meat chopper, add meat and tomatoes to rice and mix thoroughly. May be prepared several hours before using.—Mrs. Thos. E. Lewis, Ohio, Ill.

CHICKEN WIGGLES

Scald 1 cup cream and 1 cup milk in blazer or boiler over hot water, add 2 egg yolks well beaten, 1 tablespoon butter and salt. Cook until it thickens, add 1 cup chicken, cut in cubes, ½ can peas, which have been washed, drained, and ½ cup celery cut in half-inch pieces. Cook until heated through and add nut meats. Serve hot on toast triangles.—Edna Burso, Worcester, Mass.

TO USE CHICKEN FAT

Save all chicken fat which you skim off of your stewed or baked chicken. It can be used instead of butter or other fat in making cream sauce for many purposes. Where there are children in the home who are fond of gravy on bread, toast or potatoes or rice, it can be used for gravy purposes for days after the chicken has been used up.

CHICKEN CREAM GRAVY

Take 2 tablespoons of chicken fat and 2 of flour, blend together over a slow heat and add slowly, 1 cup of milk or more, according to taste and the consistency of the gravy desired. Stir vigorously as milk is being added and allow to simmer for about 5 minutes after flour, butter and milk have been thoroughly blended. Season to taste and serve hot.—Mabel Sturtevant, Rochelle, Ill.

CHICKEN BONE SOUP

Take the carcass of a cold roast chicken, turkey, duck or goose, separate and break the bones permitting the marrow to cook out. Boil slowly on the back of the stove with plenty of water for an hour and a half. Skim out the bones and burn. To the stock add 1 cup of cold cooked rice, macaroni or other cereal product, chopped parsley or celery tops and season to taste. It is surprising the amount of nourishment which can thus be obtained from what most people throw away.—Mrs. E. G. Harris, Chicago, Ill.

TURKEY

In every home there is more or less of the turkey left after the day which is being observed with a "turkey dinner" is over. It is one of the peculiarities of this particular fowl that it very often requires baiting and coaxing to get members of the family to eat up the less choicy bits which are left over. It is not, like other fowls, good when eaten cold. It is for this reason that we are including these recipes which may be best applied to the use of the meat left-over from this special fowl. Any recipe which applies to chicken should suffice for any other fowl. If there is not sufficient quantity of the meat of the turkey for some of these recipes roast veal or fresh pork can be used and no one will be the wiser.

BLANQUETTE OF TURKEY

Take the remains of cold turkey and cut into neat slices; break up bones, put them to stew with enough cold water to cover them, with a small piece of ham, a little onion and a sprinkling of nutmeg. Cook 1 hour, strain, return to saucepan, season with salt, pepper, celery salt, ½ teaspoon grated lemon rind and ½ cup cream. Beat yolk of an egg, cook for 4 minutes, stirring all the time. Put the pieces of turkey in to heat, serve with fried croutons. Mrs. Pauline Page, Elmhurst, Ill.

TURKEY CHARTREUSE

Chop fine the turkey meat, add an equal amount of fine, soft bread crumbs, season highly with salt, pepper, onion juice and chopped parsley, then stir in enough stock to moisten. Pack this in center of buttered mold lined with boiled rice, cover with remainder of rice and steam for an hour. Serve with cream sauce.—Mrs. Bailey Burnett, Silvis, Ill.

CREAMED TURKEY WITH MUSHROOMS

Blend 1 tablespoon of butter, 1 tablespoon flour in double boiler. Stir in ½ cup cream and seasoning. Add 2 cups minced turkey and 1 cup mushrooms. Stir until smooth. Serve with sippets of fried bread, toast or parsley.—Fae Phillips Myers, Athena Chapter No. 417, O. E. S., Forest, Ill.

DEVILED TURKEY

Dark turkey meat, 2 tablespoons chopped olives, 1 teaspoon mustard, 4 tablespoons cracker crumbs, 2 tablespoons butter, cream. Put 2 tablespoons butter in chafing dish or double boiler. Add 2 tablespoons of chopped olives, mustard and crackers. Then stir in dark turkey meat, season to taste and if not soft enough, add cream. Served on toasted bread makes delicious luncheon dish.—Mrs. Della Dixon, Athena Chapter No. 417, O. E. S., Forest, Ill.

TURKEY, ESCALLOPED

Butter a deep dish and line it with cracker crumbs. In the bottom put a layer of crumbs, seasoned with butter, pepper and salt, then a layer of cold turkey chopped fine. Continue in this

way until the dish is full, adding the stuffing and gravy of the turkey. Beat 2 eggs and add to them 2 tablespoons of milk, butter, salt, pepper and rolled cracker crumbs. Spread this thickly over the top of the turkey and bake for half an hour. Keep it covered the first 20 minutes, then remove the cover and brown.—Mrs. Chas. Copehart, Benton, Ill.

SCALLOP OF TURKEY AND OYSTERS

Cut cold roast, or boiled turkey into inch lengths, free from skin and gristle, and put a layer in the bottom of a buttered bake-dish. Season with salt and pepper, and dot with butter, and cover with minced raw oyster. Season this layer, scatter fine crumbs over it, put in more seasoned turkey, and so on until your materials are used up. Pour in next a cup of gravy, made by boiling down bones and stuffing in a quart of water, until reduced to ⅓ the original quantity of liquor, and straining out the bones. Cover with fine crumbs, dot with butter, and bake, covered, 45 minutes, then brown. You may omit the oysters, and have a plain turkey scallop. Or substitute chopped mushrooms for the minced oysters. —Mrs. F. C. Winter, Winnetka, Ill.

ESCALLOPED TURKEY ON SHELLS

Shred 2 cups of left-over turkey. Season with salt and pepper. Moisten with ½ cup water. Fill patty shells; cover top with buttered bread crumbs and brown in quick oven.

TURKEY HASH

Free from skin, fat and bone enough cold turkey to make 3 pints, and cut into small cubes. Season with 1 teaspoon of salt, and ¼ teaspoon of pepper; melt in a frying-pan 1 tablespoon of butter, and when hot, but not browned, add 1 tablespoon of sifted flour. Stir until smooth and frothy, add gradually 1 pint of milk, stirring all the time; season to taste, as it comes to a boil add the seasoned turkey, cook gently 10 minutes, then add 1 teaspoon of lemon juice and pour on hot toast.—Mrs. D. E. Gentry, Glencoe, Ill.

JELLIED TURKEY OR CHICKEN

Place turkey with gravy and dressing in pot. Cover with water, add 1 sliced carrot, 3 small peppercorns, 2 stalks celery, 1 onion, ¼ bay leaf. Simmer half an hour. Remove skin and bones and chop up when meat is cold. Strain liquid. Bring to a boil. Stir in 1 tablespoon of gelatine dissolved in cold water. Add meat, season with salt and pepper. Pour into mold and chill. Slice down and serve with mayonnaise.—Mrs. Richard Dancev. Athena Chapter No. 417, O. E. S., Forest, Ill

DUCK AND PEANUT BUTTER LOAF

Season 2 cups of bread crumbs highly to taste add 2 tablespoons of butter or the fat dipped from the stock in which the duck was cooked or poured off from the roasting pan. Rich gravy may be utilized here. Peanut butter which has been opened and

has dried over the top and edges can be moistened with hot water and blended into a soft consistency. From a ½ cup to a cup of thinned peanut butter added to the above ingredients makes a delicious and tasty loaf mixture for left-over duck. Chop the meat fine and blend thoroughly. A few peanut meats chopped and sprinkled over the top adds to its attractiveness but care must be used not to get them too brown.—Mabel Sturtevant, Rochelle, Ill.

TURKEY LOAF

Mix 1 pint fine bread crumbs, 1 pint shelled and boiled French chestnuts chopped fine, salt, pepper, and chopped parsley to season, ½ cup melted butter. Small raw oysters or finely cut celery may be substituted for the chestnuts, omitting the parsley. Add left-over turkey gravy and finely chopped or ground meat from the fowl.—Mrs. Wm. Wayne Davis, Crete, Ill.

COLD TURKEY IN DRESSING

To 3 cups Post Toasties, 4 cups bread crumbs add 1 cup boiling broth, milk or water, ½ level teaspoon each salt and sage, ⅛ teaspoon pepper, ¼ cup butter, 1 level tablespoon chopped onion; let steam 5 minutes. Add finely minced left-over turkey and mold in a baking-dish, glaze top with beaten egg and sprinkle crumbs over top, dot with butter and bake.—Mrs. Laura Lynck, Zion City, Ill.

HOW TO USE COLD TURKEY OR CHICKEN

Grease plain mold or pudding basin, sprinkle inside over with browned bread crumbs, turning out all that will not stick. Fry a teaspoon chopped onion in little dripping then add to 1 cup chopped turkey, ½ cup cold chopped ham, chopped parsley, ½ cup bread crumbs, seasonings, water and 2 eggs well beaten. Pour into prepared mold, cover top with greased paper and bake in moderate oenv ¾ of an hour. Turn out on hot dish and pour around tomato or brown sauce.—Mrs. Wm. Moore, Hollywood, Ill.

TURKEY AND SAUSAGE PUDDING

Use left-over turkey. Into a buttered bake-dish, put a layer of turkey, cut—not chopped—into ½ inch lengths. Cover with minced, cooked sausage meat, and this with 3 or 4 olives chopped fine. Proceed in this way until the dish is ready for the crust. Pour in a cup of rich gravy, made of bones and stuffing; cover with a good biscuit dough, ½ an inch thick; cut a hole in the middle and bake, covered, ¾ of an hour and then brown.—Mrs. Joseph King, Kenilworth, Ill.

COLD DUCK STEWED WITH GREEN PEAS

Cut a cold roast duck into even sized pieces, season with a dash of cayenne pepper and salt, add the finely minced peel of ½ a lemon. Put into a stewpan and pour over 1½ cups of good gravy, and place it over a clear fire to become very hot, but do not let it boil. Boil a quart of green peas, drain, and season with but-

ter, pepper and salt, pile them in the center of a hot dish, arrange the pieces of duck around them, and serve.—Mabel Sturtevant, Rochelle, Ill.

TURKEY RECHAUFFE

With pastry-bag and rose-tube fashion potato roses around the inside of a dish that will stand the heat of the oven. Use hot potato, either duchess or plain mashed. Brush over the potato with an egg, beaten with a spoon or milk, add the rest of the egg to the sauce in which cold turkey, chopped or cut in cubes, is to be re-heated. Have the sauce quite consistent, to avoid running out between the "roses." To secure this cut down the quantity of liquid for the sauce, or use more flour. Pour the turkey mixture into the center of the dish, cover the top with cracker crumbs, stirred into melted butter, and set the dish in the oven to brown the crumbs. Serve with sauce made by blending a tablespoon of butter and 1 of flour and ½ pint of stock made from turkey bones. Since mashed potatoes highly seasoned make the best filling for goose or duck, this recipe can be used—desired variations just as well for the left-over meat of those fowls as for turkey.—Mrs. Roger Height, Chicago Heights, Ill.

QUENELLES OF GROUSE

Bone an anchovy and chop and pound with 1 cup grouse meat and ½ teaspoon chopped parsley, ½ cup bread crumbs. Add 1 egg, ½ teaspoon salt, ¼ teaspoon pepper, ½ clove garlic, ½ teaspoon lemon juice and mix all together carefully, cool and shape in balls the size of a small egg. These may be poached and served with a Béchamel Sauce or fried and served with any good brown or mushroom sauce.—Mrs. Minerva Maybe, Hinsdale, Ill.

WARMED OVER TURKEY WITH RICE

Warm cold cooked rice in bouilon, with salt, pepper, 2 onions, a clove of garlic and a bay leaf. When nearly done, add to it the left-over cold turkey, cut into pieces. Boil slowly until the rice is thoroughly cooked and the turkey is warmed sufficiently, and serve.—Mrs. A. C. Christy, Glen View, Ill.

ROLLS STUFFED WITH TURKEY

Light rolls, shaped like finger rolls, but larger, may be cut open on one side, the crumbs dug out, and the cavity filled with minced and seasoned chicken, turkey, ham or tongue. Close the roll and bind it with narrow ribbon, tied with a bow and floating ends. Tie the ham rolls with one color, and the chicken with another. This may be used for any left-over fowl, meat or vegetables.—Mrs. E. D. Bennett, Bartlett, Ill.

SALMI OF GOOSE

Cut the remains of a roast goose into small pieces, about an inch long and half as wide. Have ready a gravy made by boiling down the bones and toughtest scraps until you have a cup of strong stock. Add to this a carrot, a young turnip, a tomato, an

apple and a stalk of celery, all cut into dice, and the vegetables parboiled for 10 minutes. Simmer in the gravy until you can run them through your vegetable press. Put in the meat and cook slowly, until tender. Thicken with browned flour.—Mrs. Joseph King, Kenilworth, Ill.

SALMI OF GAME

Melt and brown 1 tablespoon of butter, add 1 tablespoon of flour and stir until browned. Add 1 cup of stock, stir until it begins to thicken, then add 1 cup of cooked duck, cut in even, delicate pieces and 6 button mushrooms. Stir gently until thoroughly heated, and when ready to serve add 1 teaspoon of catsup, onion extract and lemon juice. Season to taste with salt and pepper and serve.—Bertha Wales, Salem, Ill.

GAME SANDWICHES

Cut the meat in very thin slices from roasted partridges, grouse or any game. Lay the meat on delicately thin, fresh toast, strew celery over and season well with tartar sauce.—Mrs. C. J. Jeffries, Winnetka, Ill.

SCALLOPED TURKEY OR CHICKEN

A delicious scallop can be made from the fragments of cold turkey or fowl chopped fine. Placing a layer of bread crumbs in the bottom of a buttered dish, then a layer of turkey, adding any cold dressing that may be left. Have ready 3 or 4 hard boiled eggs, slice and add a few slices to each layer of turkey, alternate the layers of meat and crumbs, dot bits of butter over the top. Thin with hot water or milk, what gravy may be left over and pour over it. Milk alone or even water with a tablespoon of melted butter may be used. Cover the dish and bake ½ hour. A few minutes before serving remove the cover and let the scallop brown. —Ola Dooley, Owaneco Rebekah Lodge No. 790.

TURKEY SANDWICHES

Lay thin slices of turkey and bacon on toast, spread with mayonnaise.—Mrs. Chas. Eggleston, Wheeling, Ill.

GOOSE LIVER TIMBALES

Beat the yolks of 3 eggs slightly and season with ¼ teasoon salt, and ¼ teaspoon paprika. Pour on gradually while stirring constantly 1 cup hot chicken stock. Cook over hot water until mixture thickens and add 1 tablespoon granulated gelatine soaked in 1 tablespoon cold water. When gelatine has dissolved add ½ cup cold cooked chicken (white meat) finely chopped, pounded and forced through a sieve, and cooked goose liver cut in small cubes. Season highly with salt and cayenne. Set in ice water and stir until mixture begins to thicken, then fold in 1 cup heavy cream beaten until stiff. Turn into timbale molds and chill thoroughly. Remove from molds to individual service plates and surround with small cubes of jelly colored green.—Mrs. Mary Maxwell Morris, Centralia, Ill.

TURKEY SALAD

Cut cold turkey meat into dice and measure and allow an equal quantity of celery, cut in fairly good sized pieces. If there happens to be any walnuts, butternuts or almonds left over, cook them in a little stock or boiling salted water for 20 minutes, then chop fine. At serving time mix together the turkey or other meat, nuts and celery and allow to each quart of the mixture a teaspoon of salt, a teaspoon of paprika, a teaspoon of Worcestershire sauce and, if desired, a tiny piece of clove or garlic, just enough to give a suggestion to the palate without the odor. Toss and mix well and having lined a salad bowl with crisp lettuce leaves put in the salad mixed with a little mayonnaise; heap up, mask with more mayonnaise and serve. A pretty garnish for this is stuffed olives or the sweet red peppers or pimentoes that come in cans. This recipe applies equally well for the use of any left-over fowl. In using it for chicken some of the stock in which the chicken has been cooked, boiled down until it becomes a jelly, can be added to make a richer salad.—Mabel Sturtevant, Rochelle, Ill.

TURKEY SOUP

Take all the left-overs from a roast turkey, chicken or duck. Use all parts, meat, bones, fat and skin, cut in small pieces, place in a kettle, add sufficient water to cover well, a small onion sliced, 1 cup cooked rice, a bay leaf, pepper and salt. Cook all together slowly until all meat separates from the bones, remove bones and serve hot.—Mrs. Harrison Flynn, Kaneville, Ill.

TO "WARM OVER" TURKEY

Cut the drumsticks and wings from the body and take off all the meat remaining on the breast. Also use any pieces that has been left over. Disjoint the rump-piece, splitting it down the back and cutting each piece in two, thus making 4 pieces of the back. Place all these pieces in a kettle, add 3 or more tablespoons of the stuffing. Add water to half the height of the turkey in the kettle, cover the kettle tightly and set it in a moderate heat. Cook at least 45 minutes, stirring often and adding more water, enough at the last to keep the meat from sticking to the kettle. Season with salt and pepper, turn on a platter and serve. Do not cut the meat from the bones. The turkey should stew so slowly that it will only be thoroughly warmed, and it should in no case fall from the bones. The large body part of the turkey is never used except for soups.—Mrs. C. E. Worth, Wheeling, Ill.

MEAT

The smallest quantity of meat need not be thrown away, when with a little thought and work we might make a very attractive dish. These are only a part of the recipes submitted. They may contain suggestions which will make the left-over meat dishes more popular. The past and present high prices charged for meats should recommend them to any woman who wishes to make a little go a long way.

MEAT BALLS

Take any cold meat, chop fine. To 1 cup of chopped meat add ¼ cup cold cooked rice or same amount of any left-over cereal. Mix well together with thick cream gravy highly seasoned. Form into balls and fry in butter. Serve with tomato sauce.—Mrs. A. D. West, Moline, Ill.

MEAT BALLS

Take sufficient cold meat for a meal; bone and chop it fine, season with salt and pepper, also allspice and nutmeg if liked; cook about ⅓ as much bread in cold milk, press out and mix with the meat; allow 1 egg to every 3 persons and a lump of butter as large as a walnut; mix thoroughly, roll into balls and fry in hot fat.—Mrs. C. Baker, 68 North Halsted St., Chicago, Ill.

Variation 1.—Take 5 or 6 boiled potatoes and some cold meat and put through a mincer; thoroughly mix potatoes and meat, then add 1 egg, 1 small onion, pepper and salt. Form into balls and cook in a good hot oven.—Mrs. Lydia Allen, 721 Wells St., Chicago, Ill.

Variation 2.—Mix together 1 cup cooked meat, 1 teaspoon lemon juice, ¼ teaspoon salt, 1 teaspoon chopped parsley, ¼ teaspoon thyme, ⅛ teaspoon onion juice, pepper, yolk of 1 egg, adding enough egg to moisten meat; form in balls size of a marble; roll in flour and brown in hot fat.—Mrs. Mary E. Stark, Chicago, Ill.

Variation 3.—Use all left-over meats, run through a food chopper and add cracker crumbs and eggs. Then fry. Use crumbs and eggs according to your amount of meat.—Mrs. Wm. Van Artsdale, Malta, Ill.

BOUDONS

Put cold roast meat through food chopper, add 1 egg and enough milk to moisten. Season with salt and pepper. Place in buttered ramekins and set in oven until heated. Unmold and serve with highly seasoned cream sauce. Garnish with parsley.—Mrs. J. G. Barnhizer, Athena Chapter No. 417, Forest, Ill.

BOYS' DELIGHT

Use any chopped cold roast meat, place in a granite pan and cover with stewed or canned tomatoes and a little of the roast

gravy or stock; cover with mashed potatoes and cracker dust, and dot with butter. Bake ¾ of an hour in oven. A splendid supper dish.—Mrs. C. E. Anderson, Chicago, Ill.

BRESLAU OF BEEF

Beat the yolks of 3 eggs, add beef chopped fine, 1 cup stock, 2 tablespoons butter, ½ cup stale bread crumbs, 1 cup milk diluted with water, salt, pepper and parsley. Butter custard cups well and put mixture in them. Place cups in a pan of boiling water, covered with buttered paper and bake in moderate oven 30 minutes. When done, turn out on a hot dish and pour a tomato sauce around them. Sprinkle with parsley. This dish is suitable for luncheon, dinner or supper.—Mrs. Olive Stanton, Batavia, Ill.

BUBBLE AND SQUEAK

Cut in pieces, convenient for frying, cold roast or boiled beef; add pepper and salt, and fry them. Have a cabbage boiled and chopped small and fry with a little pepper and salt. Keep stirring, that all may be equally done; sprinkle over cabbage, when taken from the fire, a very little vinegar; place cabbage in center of dish and arrange meat neatly round it.—Mrs. C. E. Baker, Chicago, Ill.

MEAT CAKES

Mix 1 cup finely chopped meat with unbeaten egg and season with salt and pepper as liked. Have pan hot and greased only enough to make smooth. Form mixture into little cakes and cook in hot pan. After searing the outside, cook slowly until heated throughout.—Mrs. Sam Ward, Peoria, Ill.

Variation 1.—Chop 1 small onion very fine; beat 2 eggs light without separating; melt 2 tablespoons butter; add to 3 tablespoons cracker crumbs; mix with the eggs, 2 cups of chopped cooked meat and season to taste. Make into flat cakes and saute in butter or dripping.—Mrs. John Mason, Galesburg, Ill.

Variation 2.—Dissolve 2 bouillon cubes in the hot water, or use meat stock. Melt 2 tablespoons butter, add 2 tablespoons flour and stir until blended, then add gradually, stirring constantly, the dissolved bouillon cubes or stock. Cook 2 or 3 minutes until thick. Mix together 1 cup chopped potatoes, 1 cup chopped cooked meat (veal, mutton, lamb or steak), and 2 tablespoons of minced onion, and add the sauce made from the bouillon cubes or stock. When cool, form into balls, dip in beaten egg and bread crumbs and saute in a little hot fat until brown.—Mrs. John Haynes, Bloomington, Ill.

CHINESE MEAT CAKES

Mix 1 cup of boiled rice and 1 cup chopped cold meat, add half a cup of milk and stir in half a cup of flour. A level teaspoon of baking powder may be added to the flour if desired. Drop by the tablespoonful into a hot, well buttered griddle. When the first side is browned, turn and brown the other side. Serve hot with butter. Garnish the dish with parsley.—Mrs. Curtis Downs, Springfield, Ill.

SAVORY MEAT CAKES

Use left-over meat from pot roast, roast, cold cooked steak, meat off of soupbone or any other left-over meat which may have accumulated, one kind alone or several kinds may be mixed together. Put through the food chopper with 3 thin slices of cold fried bacon. Add ⅓ cup of fresh, stale (not old and dry) bread crumbs, ½ cup of skimmed milk or water, salt, pepper and cayenne to season to taste. Mix the ingredients in the order given and with the hand work the mixture until thoroughly blended. Then shape in flat, round or oval cakes, dredge with flour and saute them in dripping or bacon fat. This quantity will make six cakes. Serve with brown or tomato sauce.—Mrs. C. H. Higley, Glen, Ellyn, Ill.

Variation 2.—To 2 cups of chopped meat make a cream sauce of 1 tablespoon of melted butter, as much flour as it will soften, hot milk to make a creamy sauce. Remove this from the stove and add 2 well beaten eggs, then mix with chopped meat, put in buttered pan and bake ½ hour.—Mrs. Anna Lewis, Sheridan, Ill.

AN ECONOMICAL MEAT DISH

Take any left-over meat, chicken, beef or pork, cut into cubes. Heat in gravy or a white sauce, well seasoned. Put meat in center of platter, surround with heated baked beans with pork. Garnish with parsley or celery tips. This uses up scraps of meat you would sometimes throw away, and, combined with the nutritious beans, it may be used as the main dish for luncheon or supper.—Mrs. Richard Coe, Sterling, Ill.

LEFT-OVER MEAT IN CREAM SAUCE

Put cold cooked meat through meat chopper. Mix with cream sauce and pour over toasted slices of bread.—Mrs. J. R. McMahon, Paw Paw, Ill.

CREAMED LEFT-OVER MEAT

Cold meat cut into small pieces, heated in butter and a milk gravy made over it is a nice way to use a small amount of left-over meat.—Mrs. F. D. Rogers.

Variation 1.—To 1 pint of white sauce add ½ teaspoon salt, a little pepper, 1½ cups finely chopped meat of any kind. When thoroughly hot pour in patties or tureen, and serve.—Mrs. Conklin, 914 N. Fifth Ave., Maywood, Ill.

CASSEROLE OF RICE AND MEAT

Put 3 cups of cold cooked meat and ½ onion through a food chopper, add salt and pepper, 2 eggs slightly beaten and 2 tablespoons bread crumbs. If you have any soup stock on hand, add sufficient to moisten well; if not, use milk. Butter a mold, line with boiled rice, then add layer of meat, then rice and so on until dish is filled. Have layer of rice on top. Cover closely and steam 45 minutes. Serve with brown gravy or tomato sauce.—Mrs. Samuel Norton, Rockford, Ill.

CECILS

Stir together 1 cup cooked meat, chopped fine, 1 egg yolk, ½ teaspoon butter, 1 tablespoon bread crumbs, a few drops onion

juice, ½ teaspoon salt, ½ teaspoon pepper, 1 cup soup stock, over the fire until warm, then cool, form in ball, roll in crumbs, then egg, and fry in hot lard; serve with Bechamel sauce; any sort of meat may be used for this; the stock is to moisten the mixture, but water or milk may be substituted.

Bechamel Sauce.—Melt 1 tablespoon butter, 1 tablespoon flour, pour on 1 cup hot water, ½ cup cream, beaten yolk of 1 egg, ½ teaspoon salt and ½ teaspoon pepper.—Mrs. W. L. Anderson, Chicago, Ill.

CECILS WITH TOMATO SAUCE

Mix together 1 cup finely chopped cold meat, salt and pepper to taste, 1 teaspoon onion juice, 2 tablespoons bread crumbs, 1 tablespoon melted butter, yolk of 1 egg slightly beaten; form into small croquettes or balls. Roll in flour, egg and crumbs. Chill. Fry in deep fat, drain and serve with tomato sauce.—Mrs. C. E. Bain, Urbana, Ill.

CHU POPO

This dish is one in which left-overs may be utilized. Make a mixture of finely chopped cooked meat and vegetables, season with a little soye. Make a plain pie crust, roll out and cut it into squares. Fill them with the mixture and steam like apple dumplings. Serve on a hot platter with or without sauce.—Mrs. Roy Fulton, Rock Falls, Ill.

A SHORT "COMMONS" DISH

Put any cold meat you may have through a meat grinder, add pepper, salt, and (if desired) a little powdered poultry dressing, to this add enough boiling water to make a gravy. Put the meat in a deep dish (keeping back as much as possible of the gravy), cover the meat with cold cooked rice and pour the gravy over it and bake. —Bertha D. Conyers, Glen Ellyn, Ill.

CROQUETTES

Chop fine any kind of cooked meat or fish. If short of material, add mashed potatoes, or rice, to beef, mutton or fish; and to chicken, fish, oysters, or veal, add soft bread crumbs, or rice. Moisten light meats with thick white sauce, equal amount, and dark meats with tomato or brown sauce made quite thick. Season with salt and pepper and onion juice if liked. When very cold, shape the mixture into balls or cylinders; roll first in sifted bread crumbs, then beaten egg diluted with one tablespoon milk, then crumbs again. Fry 1 minute in deep fat hot enough to brown a bit of bread while you count forty. Use a basket, and cook only four at a time. Drain on paper, and be sure that the fat is hot for each frying. Serve plain, or with sauce like that in the mixture, only thinner. Serve with parsley or water cress.—Mabel Sturtevant, Rochelle, Ill.

Variation 1.—Take cold chicken or roast beef or boiled beef or veal, mince very fine, moisten with cold gravy if at hand, or moisten well and add 1 egg, season with pepper and salt, and onion or sage, 1 cup cold boiled rice. Make into small cakes. Dip

into well beaten egg, roll in powdered bread crumbs and fry in lard and butter.—Mrs. Ivah Still, Owaneco Rebekah Lodge.

Variation 2.—Put through a food grinder, cold meat, cold potatoes of any kind, bread, 1 large onion, mix with one egg or more, salt and pepper to taste, shape into little cakes. Fry in meat drippings or lard and serve while hot.—Mrs. Catherine Robertson, Owaneco Rebekah Lodge.

Variation 3.—Mix together 2 cups of cooked left-over meat, ½ teaspoon salt, ¼ teaspoon celery salt, 1 teaspoon lemon juice, ½ teaspoon onion juice, 1 cup white sauce. Cool mixture, shape, dip in egg and cracker crumbs and fry in hot deep lard, crisco or bacon grease.—Edith R. Frost, Winchester, Ill.

Variation 4.—1 cup cold, chopped, lean meat of any kind, 1 cup bread crumbs, 2 cups cold mashed potatoes, 1 small onion, pepper and salt to suit taste, 2 eggs well beaten; mix well together and make in croquettes; fry in deep butter until well browned. These are nice for supper.—Mrs. H. W. Barquette, Chicago, Ill.

KORNLET, MEAT AND TOMATO CROQUETTES

Melt 5 tablespoons butter, add 5 tablespoons corn starch, 3 tablespoons flour, ½ teaspoon salt, ¼ teaspoon pepper, ¼ teaspoon celery salt, ½ teaspoon onion juice, 1 teaspoon lemon juice and gradually add 2 cups tomato juice. When thoroughly cooked and smooth, add 2 cups chopped veal and 2 cups corn, mixed together. Turn out on a buttered plate, cool, then shape into croquettes, dip in beaten egg, roll in fine bread crumbs, fry in deep hot fat. Drain and serve hot.—Mrs. LeRoy Haines, Dixon, Ill.

RICH MEAT CROQUETTES

Simmer 1 cup bread crumbs in 1 cup milk until soft and add 2 cups minced meat. When the mixture is thoroughly heated stir in a beaten egg and remove immediately from the fire and add 1 tablespoon any kind of fat butter or vegetable oil. When cool shape into croquettes, coat with egg and crumbs and fry in deep fat.—Mrs. Carl Bruner, Rock Island, Ill.

RICE AND MEAT CROQUETTES

One cup boiled rice, 1 cup finely chopped meat, (left-overs of any kind), ½ teaspoon salt, a little pepper, pinch of cayenne pepper, 1 tablespoon of butter, ½ cup of milk and 2 eggs. Put milk on to boil, add the meat, rice and seasoning, when it boils well, add the beaten eggs (save white of one), stir it for 1 minute and let cool. Shape in rolls, dip into the white of egg and cracker crumbs and fry in deep fat.—Mrs. Austin D. Fansler, Athena Chapter No. 417, Forest, Ill.

CURRY OF COLD MEAT

Put 3 tablespoons butter in a frying pan and when hot add 1 onion sliced thin, when the onion turns yellow add 3 tablespoons flour and 1 teaspoon curry powder, stir 2 minutes, add 1 pint

stock or water, put in 2 pounds of any kind cold meat cut in small pieces, and cook 10 minutes. Serve with a border of rice or mashed potatoes.—Mrs. Leo Jones, Peoria, Ill.

DURHAM CUTLETS

3 cups cold left-over beef, ground fine, with 1 small onion; heat 1 cup milk, ½ cup gravy, thicken with 2 tablespoons flour; when cold, mix with the meat and set away to cool in a mold. Cut in slices and fry.—Mrs. E. J. Dixon, Chicago, Ill.

DEVILED MEAT

Put 1 large tablespoon of butter in a frying pan, when hot add ⅔ of a cup of dry bread crumbs and let brown. Add 1 pint of cold meat finely chopped, ½ teaspoon dry mustard, salt and pepper to taste. If it seems too dry add a little boiling water. Heat thoroughly, add yolks of 2 hard boiled eggs rubbed through a sieve and serve on rounds of buttered toast.—Mrs. Gene Titan, Fulton, Ill.

DEVILED MEAT (BLAZER)

Make a sauce of 1 tablespoon of butter, 1 teaspoon vinegar, 1 teaspoon Worcestershire sauce, 1 teaspoon mustard and cayenne. Mix these thoroughly. Make cuts in the cold rare beef, or undone mutton, or wings, drumsticks and sidebones of roast turkey, or large chicken may be used, with a knife and rub this sauce into them. Rub the chafing dish with a little butter, heat it and grill the meat. Serve hot.—Mrs. Rose Rayner, Quincy, Ill.

DEVILED MEAT

Make a batter of 2 tablespoons dry mustard, 3 tablespoons flour, 2 eggs, salt, pepper, 1 teaspoon oil, teaspoon vinegar. Cut 1 pound meat (any kind) into slices, soak in the batter, then fry in lard. Add the batter that is left to a cup of soup stock or water, add 1 teaspoon butter, heat slowly to thicken, and serve as a gravy over the meat.—Mrs. Edward Blake, Waukegan, Ill.

MEAT FRICKADILLIES

2 cups bread crumbs, 1 cup meat, chopped fine, 2 eggs, pepper and salt. Wet it with milk or gravy. Mix all and fry slowly in plenty of fat. Turn out in large cake on plate and slice at table. Serve with a sauce if desired.—Mrs. Leo Compton, Centralia, Ill.

FRIED LEFT-OVERS

Cut the slices, not too thick, of any kind of left-over meat, dip them in beaten egg and then in bread or cracker crumbs, or cornmeal, fry to a nice brown in piping hot fat; be careful in turning. Lay each piece on a hot platter, not heaped up, and garnish with greens. Serve hot.—Mrs. E. Freeman, Chicago, Ill.

MEAT FRITTERS

Batter—Add ¼ teaspoon salt to whites of 2 eggs, beat stiff, beat yolks and add ½ cup milk to 1 cup flour, add 1 tablespoon of

melted butter and just before frying add the beaten whites. Take 1 cup of cold chopped meat, ½ cup of grated bread crumbs or cooked rice, ¼ teaspoon of salt and pepper, add the yolk of 1 egg, beaten, and enough warm water to make the mixture stick together; form into balls, dip them into the batter and fry in hot lard; drain on paper in a hot oven. Oysters can be drained and dipped in batter and fried.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

Variation 1.—Chop any tender cold meat and place in a dish; season with salt and pepper, and pour the juice of a fresh lemon over them. Prepare the meat about an hour before making the fritters. Stir the meat into any good fritter batter; then drop a large spoonful of it a time into boiling hot fat, and fry to a light brown. Drain out of the fat and serve very hot.—Mrs. Conklin, 914 8th Ave., Maywood, Ill.

Variation 2.—Cut cold cooked meat in slices or fingers and dip in batter; or chop and stir into the batter, seasoned with salt, pepper and herbs or chopped onion, as desired. Fry as directed.—Mrs. Ray Lane, La Grange, Ill.

ECONOMICAL FRITTERS

Take any small bits of left-over meat, fish, fowl, vegetable, rice, macaroni, fresh or cooked fruit; stale bread, cracker, cake or cooky crumbs; add to 1 egg, well beaten; mix thoroughly; add 1 cup milk, enough of flour to make a stiff batter and season according as ingredients demand. Fry in bubbling fat.—Mabel Sturtevant, Rochelle, Ill.

IMITATION GOOSE

This is a very savory dish made from the remains of cold meat. Make a good quantity of sage and onion dressing, grease a pie dish and place alternate layers of dressing and small pieces of meat until dish is full, have dressing for the top layer; have ready enough gravy, thickened and flavored to taste, to moisten the whole. Bake about 1 hour.—Mrs. Mary Morry, Urbana, Ill.

HASH

The best meat for a hash is from a stew or the sides of a à la mode beef; the corned beef is excellent and any scraps of cold meat can be used if care be taken to first simmer until tender all tough bits. Mince evenly but not too fine, allowing one-quarter fat to lean. Add an equal bulk of chopped, freshly cooked potatoes, mix well together and season with salt and pepper; moisten with cream, gravy or rich broth, add a tablespoon of butter or good beef drippings to a frying pan and when smoking hot add the hash even over the top. Cook over a moderate heat for 20 minutes without stirring so that a brown crust may form over the bottom, fold over and turn out like an omelet on a hot platter. This hash may be baked in the oven instead of over the fire.—Mabel Sturtevant, Rochelle, Ill.

Variation 1.—Take any kind of left-over meat and mince fine, add a large onion, instead of onion, onion or celery extract or both

may be used, then add as many cold potatoes as the meat and onions together, add salt and pepper to taste, and fry in either butter or drippings. Add water, and cook 15 minutes. Serve hot, garnished with squares of toast.—Mrs. Clara Bowder, Chicago, Ill.

BAKED HASH

Melt 1 tablespoon butter in 2 cups stock; add 2 cups cold meat and 2 cups cold potato, finely chopped or run through a meat chopper; put in a greased baking dish and bake until nicely browned.—Mrs. Van Artsdale, Malta, Ill.

Variation 1.—1 cup chopped meat, 2 cups chopped cold potatoes, 2 cups bread crumbs, 1 small onion or little sage, season with pepper and salt, pour over 1 cup sweet milk, cover, and bake slowly 1 hour.—Mrs. Chas. Culp, Chicago, Ill.

Variation 2.—Take cold boiled or roasted beef and chop with food chopper or a knife into small bits. Cut 3 carrots, 1 large onion fine; have the frying-pan hot with good dripping or butter, and 1 cup of hot water, drop in the vegetables and boil until tender, without the addition of more water, then add the meat and pepper and salt to taste, and if any gravy left over. If no gravy is on hand, water may be added, in the proportion required. The quantity may be increased and a very palatable soup made with the above ingredients, to which dumplings, vermicelli, rice, noodle or egg balls may be added, if desired.—Mabel Sturtevant, Rochelle, Ill.

"DIFFERENT" HASH

Put any cold meat on hand through a food chopper. To 2 cups of the cold meat allow ½ pound of fresh round steak, put this through the food chopper also. Cut up 1 large onion in small pieces, put some drippings into the frying pan; when quite hot put in the onion, brown thoroughly and add the chopped raw beef, dust with salt, paprika and celery salt. When this is brown, add the cooked meat to it. Prepare raw potatoes for potato chips and fry in another pan, drain and salt. Then add to the hash. Pour over some gravy if you have it, if not use water. Pack the hash down in the pan and cook over a moderate fire about 10 minutes. Place a dish or round plate over the pan and turn out. You will then have a beautifully browned, savory meat dish. This is a little more trouble than the ordinary hash but it is worth it.—Mrs. C. C. Armstrong, Lincoln, Ill.

HASH, ENGLISH STYLE

Chop the meat rather coarsely, season with onion and catsup, salt and pepper, simmer a few minutes in a good gravy. Serve on toast in a deep platter, garnish with toast and parsley.—Mrs. Adam Bead, Champaign, Ill.

SOUTHERN HASH

Put through chopper 6 raw potatoes, 2 onions, 3 or 4 green peppers and 2 large tomatoes. Melt 4 tablespoons of butter in frying pan, add vegetables with 1 cup of stock and cook until

potatoes are done, keep covered and stir occasionally to prevent sticking. Now add 2 cups chopped meat (cold roast beef preferred) and season well with salt. Serve very hot with points of toast.—Mrs. Ed. Valentine, Delavan, Ill.

HOMELY HASH

One quart of scraps—
Beef, veal, perhaps,
  Or pork, or lamb will do.
Pour water over
To barely cover;
  Add salt and pepper, too.
When this boils down
And gets quite brown,
  Add two large spoons of flour.
Then let it cook
(So runs the book)
  A quarter of an hour.
Now toast some bread,
And on it spread
  The hash—a dainty brown;
Then eat away!
You'll surely say
  It's the best meat in town.
—Mrs. Theo. Barger, Waukegan, Ill.

MEXICAN HASH

Chop or grind meat left from a roast. To each pint of meat add ½ can of corn, ¾ cup of bread crumbs and enough of the left-over gravy to make quite moist. Season highly with paprika or tobasco sauce. Bake in a buttered dish 20 minutes. This is excellent served with baked potatoes. Milk can be used instead of gravy.—Bertha D. Conyers, Glen Ellyn, Ill.

Variation 1.—Run cold roast beef through food chopper. Butter a baking dish and place in layer of bread crumbs in the bottom, next a layer of beef, then a layer of corn from the can or left-over stewed, creamed or cut from cob. Then a layer of gravy left from the roast. Countinue until the dish is full, then cover with bread crumbs and bake ½ hour.—Mrs. W. W. Balsley, Winchester, Ill.

MICHIGAN HASH

Use cold cooked hamburg steak, 2 tablespoons of chopped onion, 1 cup cooked rice and 2 cups cooked macaroni. Rice and macaroni may be hot or cold. Place in alternate layers in baking dish; season each layer with salt, pepper and celery salt. Pour strained tomatoes over all until quite moist, sprinkle with cracker-crumbs and bake 45 minutes in moderate oven.—Mrs. C. A. Roach, West Chicago, Ill.

Variation 1.—For this, beef is best, although corned beef, chicken, turkey, veal or mutton may be used. The cold meat should be chopped rather fine, potatoes sliced, diced or chopped.

To every cup of chopped cooked meat take 2 cups of chopped potatoes, ½ cup of boiling water or stock, 2 tablespoons of butter, seasoning to taste. Season the meat and potatoes, put the water and butter over the fire, and when the water boils again add the meat and potatoes. Nothing is better to cook hash in than an old-fashioned iron saucepan or spider. The difficulty of making good hash lies in the cooking, for it must be stirred, yet not too much, or it will be pasty; the water should boil away, yet the hash must not be dry, nor yet watery. Let it cook, stirring occasionally, until there is a coating on the bottom of the pan from which the hash can be freed without sticking. Serve at once. Hash can be served on slices of hot toast which has been quickly dipped in hot water and buttered.—Mrs. West Smith, Chicago, Ill.

SAVORY HASH

Prepare a dressing. Mix with 2 cups or 1 pound of cold cooked beef, veal or pork. Mold in a bread pan, turn into a dripping pan, add a few slices of bacon or pork, or drippings. Bake slowly 45 minutes. Serve with tomato sauce or brown gravy.—Mrs. Samuel Dixon, Springfield, Ill.

SPANISH HASH

Chop together 4 cold potatoes, 2 onions and 1 green pepper, then add 1 cup chopped cold roast meat and 1 of tomatoes. Season with pepper and salt, and 3 drops of tobasco sauce; then add 1 egg, well beaten. Drop by spoonfuls into your muffin-rings. Bake in a hot oven and serve with tomato sauce.—Mrs. Cleo Harmon, Rock Island, Ill.

HASH SANDWICHES

Cut pieces of bread into uniform sizes, dip them in beaten eggs, to which a little milk and a pinch of salt has been added. Fry to a light brown in hot butter, make a hash of chopped meat and potatoes. Cook in stock until heated through. Arrange on toast, putting a spoonnful on each slice of toast, and covering with another slice.—Mrs. Ralph Charters, Park Ridge, Ill.

HASH ON TOAST

Chop up any kind of meat in food chopper with the medium cutter, add any cold cooked potatoes, gravy, soup or stock, cook 15 minutes. When done, spread upon slices of hot toast which has been quickly dipped in hot water and buttered. This is a nice breakfast dish.—Ruth Ramson, DeKalb, Ill.

HOTCH-POTCH

Mince about 2 pounds of lean beef in the food chopper, using coarse cutter and place in a stew-pan with a little fat, beef or veal, 5 pints of water or stock, and a ½ pint of beans. When these come to a boil, add 2 carrots, 2 onions, 2 stalks of celery, 2 turnips and cauliflower, chopped also with the 3-tooth cutter, cover lightly and boil gently for about 3 hours. Melt 2 ounces of butter and

mix (smoothly) with it a teaspoon of flour, let it brown, dilute with a little of the broth, and add to the stew. Season with ketchup. When it boils up again season to taste. Hotch-potch can be made of other kinds of meat as well.—Mrs. S. E. Eastman, Arlington Heights, Ill.

JELLIED MEAT

Dissolve 1½ tablespoons gelatine in a little cold stock; add to 1 cup hot broth and stir until perfectly dissolved. Mix salt, cayenne, onion salt, speck of powdered mace, if desired, well through 2 cups cold meat finely chopped, pour 1 cup stock over this and mix again. Mold in a brick or oval shaped mold (a melon mold makes a very attractive form). Set in a cold place to chill, and serve whole on prettily garnished dish.—Mrs. Cross, Moline, Ill.

MEAT LOAF

Grind enough for 2 cups roasted (cold left-over) meat, add 1 egg, 1 cup milk, 6 crackers, salt and pepper. Put into well greased pan. Bake until firm.—Mrs. John Buck, Mendota, Ill.

LEFT-OVER MEAT LOAF

Take left-over meat of any kind, or 2 or 3 kinds, and put through a food chopper, season same as for ordinary meat loaf; mix with bread crumbs and 1 cup milk, and bake about ½ hour.—Mrs. Henry T. Lane, Chicago, Ill.

Variation 1.—(Served hot).—Mix thoroughly 2 cups finely chopped cold meat, 1 cup bread crumbs, 2 eggs, 1 small onion, chopped, salt and pepper, place in well buttered basin, cover with buttered paper and set in a large basin of hot water; bake 1 hour; turn on a hot platter, and serve with gravy.—Mary Pickens, Morgan Park, Ill.

Variation 2.—Mix well 1 pint chopped meat, 6 soda biscuits, or bread crumbs, 1 teaspoon onion, chopped fine. Salt and pepper, pinch of sage, if desired. If lean meat is used add a piece of butter and moisten with milk until it will pack in a loaf in a basin. Bake and serve hot for supper or lunch.—Mrs. E. M. Fay, Chicago, Ill.

Variation 3.—Take 1 cup of any kind stock, boullion or diluted gravy, bring to boiling point and add ½ envelope of Knox Sparkling Gelatine softened in ¼ cup cold water. When mixture begins to stiffen add a cup of any cold chopped meat—which has been salted to taste—add a little onion if desired, or a bit of red or green pepper chopped fine. Turn into a mold which has been dipped in cold water. Let it chill thoroughly, turn onto platter for serving or cut in slices.—Mrs. Elliott B. McKeever, Moline, Ill.

Variation 4.—Place a layer of chopped meat in the bottom of a baking dish cover with a layer of cold cooked macaroni. If meat is lean add butter generously to the macaroni. Cover with another layer of meat and continue till all is used having macaroni moistened with gravy or stock and bake until macaroni is brown. —Mabel Sturtevant, Rochelle, Ill.

BAKED LEFT-OVERS

1 cup cold meat (minced), ½ cup bread crumbs, 1 tablespoon butter, ½ teaspoon chopped parsley or sage, 1 very small onion, chopped fine, pepper and salt to taste. Mix together, moisten with beaten eggs. Bake in hot oven 15 or 20 minutes. Serve with brown gravy or tomato sauce.—Mrs. M. Abbott, Chicago, Ill.

CHOPPED LOGIE

Put finely chopped cold meat, beefsteak or scraps of meat left from table into a frying-pan with a piece of butter size of an egg. Slice 3 medium-sized onions, fry these brown and add the chopped meat, season with pepper, salt and a little water, cook 15 or 20 minutes; just before serving add 1 cup of vinegar, let boil, and serve.—Eloise Jennings, Winnetka, Ill.

ORIGINAL DISH

Made from cold roast beef or any roast meat, and bowl of gravy. Chop the meat, not too fine, add gravy and a little onion. Chop raw potatoes, grease baking dish, put in layer of potatoes and cover with the gravy mixture, then add another layer of potatoes having gravy on top, sprinkle cracker crumbs and bake about 40 minutes.—Bertha D. Conyers, Glen Ellyn, Ill.

MINCED MEAT ON TOAST

Mince 2 cups of left-over meat, removing all gristle and fat. Dissolve boullion cubes in 1 cup boiling water, or use 1 cup meat stock. Blend 1 tablespoon butter and 2 tablespoons flour and stir quickly into dissolved cubes or stock. Pour over the meat, and let simmer 2 or 3 minutes (long enough to cook the flour and heat the meat). Pour over 6 or 7 slices of hot toast. Where any gravy is left over, use but 1 bouillon cube dissolved in ½ cup boiling water and add the gravy or use ½ cup stock. Season to taste.—Mrs. C. C. Carlson, South Chicago, Ill.

Variation 1.—Heat 2 cups minced meat, 2 teaspoons butter, 2 teaspoons flour, 2 cups stock or milk, ½ teaspoon salt, pepper, ¼ teaspoon Worcestershire or onion juice, in a white or brown sauce, serve on 6 slices of toast, garnish with parsley.—Mrs. Wm. Creger, Chicago, Ill.

MINCE MOLD

Put 2 pounds of minced beef into basin; add 2 ounces bacon and a little parsley, both finely chopped, 2 ounces bread crumbs, 1 beaten egg and ¼ of a pint of stock. Put into buttered mold, cover with greased paper, stand in saucepan with 2 inches of boiling water, and steam 2 hours. Serve when cold.—Mrs. J. E. Cutten, Chicago, Ill.

BROWNED MINCE MEAT OR BEEF

Heat the remains of cold roast, ¼ as much mashed potatoes, 1 cup gravy, seasoning of pepper, salt, mustard and catsup, very hot in saucepan, pile on dish, cover with bread crumbs, put little bits of butter over and brown quickly in oven.—Mrs. Dora Brown, Chicago, Ill.

FRIED MINCED MEAT

Mince fine any pieces of cold meat, mix with bread crumbs, and 1 well-beaten egg, press together and fry in slices in hot fat.—Mrs. M. Crowell, 3101 S. State St., Chicago, Ill.

MIREPOIX

Cook 2 ounces of fat, butter, dripping or chicken oil, 2 small carrots, 1 onion, 1 sprig of thyme, 1 bay leaf, 6 peppercorns, 3 cloves and an ounce of lean ham; bits of the outside of roast meat may be added. Chop the vegetables and cook gently for 15 minutes, add 2 stalks of celery and ½ parsley root; simmer covered for 10 minutes more, add pepper and spice if desired and store for use.—Mrs. Len Larson, Chicago, Ill.

MEAT PATTIES FROM LEFT-OVERS

Put left-over meat, pork or beef, or any other kind, through the meat chopper; to 1 quart of the minced meat add 1 slice bread, crumbed, salt, pepper and onion to taste, 1 egg, a little sage or other herb, if desired; mix all well together and form into patties, or balls, and fry a golden brown. Fish balls may be made the same way.—Mrs. Wm. Cregar, 742 E. 48th St., Chicago, Ill.

Variation 1.—Take 1 cup finely chopped meat of any kind, 1 cup bread crumbs, 1 egg, water enough to moisten, salt and pepper to taste. Make into small patties about size of half dollar and fry in the frying-pan in which lump of butter or lard has been melted.—Mrs. Frank Cox, Chicago, Ill.

Variation 2.—Mix 1 egg, 1 cup milk, 1 cup ground meat together, season to taste. Add enough bread crumbs to thicken. Mold in patties and fry.—Mrs. Louisa Sage, Athena Chapter No. 417, Forest, Ill.

STUFFED PEPPERS

Mix cold mashed potatoes with chopped corned beef. Season with butter and salt. Stuff green peppers that have been parboiled 5 or 10 minutes. Bake in a moderate oven about 20 minutes. Rice may be used the same way as potatoes.—Mrs. Elliott B. McKeever, Moline, Ill.

MEAT PIE

Take any left-over of pot roast, stewed or boiled meat of any kind, cut up in small pieces, place in pan with gravy or water (enough to almost cover), let come to a boil. Have a very soft biscuit dough and drop by spoonful on the meat until well covered. Bake.—Jane Parker, 803 S. 2nd Ave., Maywood, Ill.

Variation 1.—Take left-over meat and place in baking dish, add salt and pepper, and dredge with flour. Pour over this meat gravy, and heat. While this is heating, make a rich biscuit dough by sifting 1 heaping teaspoon baking powder and 1 saltspoon salt into 1 pint flour, run in 1 tablespoon lard and wet with 1 scant ½ cup milk; drop this by spoonful on the hot meat from the oven and spread to cover the pie. Bake ½ hour. By not rolling out dough you have a crust that will melt in the mouth.—Mrs. Ella Boswell, 2628 S. State St., Chicago, Ill.

Variation 2.—2 pounds beef, pork, veal, lamb, mutton, or any cold meat, put in a baking-dish and place on top of stove. Chop 1 large onion fine and put in the meat and allow it to cook until onion is done. Season with pepper and salt, and thicken with 2 large spoonfuls of flour, mixed with a little water or milk. Take from stove and cover with pie crust or a rich biscuit crust, roll crust about ¼ inch thick, and put in oven until crust is baked.—Mrs. Wm. Boss, 169 Locust St., Chicago, Ill.

Variation 3.—For the crust.—1 pint flour, 4 tablespoons fat, 1 teaspoon salt, 1 tablespoon sugar, 2 teaspoons baking powder, 1 generous gill water. Mix and roll the same as for pie crust.

For the rest of the pie.—Take 3 pints of any kind of cold cooked meat, 1 quart water or stock (the water in which the bones have been boiled), 2 tablespoons butter, 1 tablespoon minced onion, 1 tablespoon minced carrot, 3 tablespoons flour, 2 teaspoons salt, and ⅓ teaspoon pepper. Cook the butter, carrot and onion together for 10 minutes, take the vegetables from the butter and put them in a stewpan with the meat. Into the butter remaining in the pan put 1 tablespoon of flour, and stir until smooth and frothy. Gradually add the stock or water to this, stirring all the time. Cook for 5 minutes, then pour upon the meat, and set the stewpan on the fire. Mix the remaining 2 tablespoons of flour with ½ a gill of cold water and stir into the pan containing the meat and gravy. Add the salt and pepper, and cook for 15 minutes. A good means of making a little meat go a long ways.—Mabel Sturtevant, Rochelle, Ill.

Variation 4.—To make crust for top.—Use 2 cups flour, 4 teaspoons baking powder, ½ teaspoon salt, 2 tablespoons shortening, ¾ cup milk.

Use for filling.—Cold beef, cold potatoes cut into cubes, ½ onion, season to taste. Cover with water. Put into baking dish and place dough on top and bake.—Mrs. Zella Wilkins, Owaneco Rebekah Lodge.

Variation 5.—Scraps of roast or boiled beef, cover with water and let come to a boil, then add cold boiled potatoes and left-over gravy, season with salt and pepper and onion if desired. Put in pan with layer of rich biscuit dough on top and bake 20 minutes. —Winona Rebekah Lodge No. 388, Newton, Ill.

Variation 6.—Line sides of pudding dish with rich pie dough, cut meat in small pieces on bottom of dish, then a layer of thinly sliced raw potatoes, a little onion, salt and pepper, continue with a layer of meat and potatoes, end with meat, and cover with a rich pie dough; put a little water or gravy on so it will not burn. Bake ¾ hour. Any left-over meat may be used in this.—Mrs. L. G. Bostock, 3300 S. Wabash Ave., Chicago, Ill.

BALTIMORE MEAT PIE

Cover bottom of small greased baking dish with hot mashed potatoes, add a thick layer of sliced under-done meat, either beef, mutton, veal or chicken, or it may be chopped in small pieces;

pour over gravy, more salt and pepper if needed, cover with a thin layer of mashed potatoes and bake in a hot oven long enough to heat through.—Mrs. A. A. Anderson, Chicago, Ill.

FARMERS' PIE

Take a 2-quart pudding-dish, slice a good layer raw potatoes, then a layer of any kind of cold meat, cut in pieces, 3 or 4 onions, season with pepper and salt, a little sage. Any left-over gravies, or fill dish nearly full with water, set on stove till boiling; make a nice, rich crust, put over top and bake till potatoes are done, and crust a nice brown.—Mrs. Wm. O. Everson, Chicago, Ill.

INDIVIDUAL MEAT PIES

Sift 2 cups pastry flour, 2 level teaspoons Rumford Baking Powder, ½ teaspoon salt, ½ cup shortening, ⅓ cup cold water, (about), 2 tablespoons butter, tender cooked meat and broth together twice; with 2 knives cut in ½ cup shortening, then mix to a dough with about ⅓ cup cold water. Roll ⅔ of the paste into a sheet and use to line from 6 to 8 small deep tins. Roll the rest of the pastry into a sheet, spread the butter over half of it, fold the paste to enclose the butter and roll into a sheet; fold and roll once or twice more to distribute the butter evenly through the paste, then cut into rounds to fit the tins and make a slit in the center of each. Fill the lined tins with small bits of tender cooked meat and broth seasoned with salt and pepper. Brush the edge of the paste with cold water, set the rounds in place, pressing together firmly. Bake until the paste is well colored. If preferred this may be baked in one dish. The small pies should be removed from the tins before serving hot or cold.—Mrs. Leo Crane, Rockford, Ill.

MEAT PIE WITH POTATO CRUST

Boil 5 large potatoes in salted water. When done slice a layer into a buttered baking dish, then put in a layer of cold roast or boiled beef or mutton, season with salt, pepper and celery salt, add a little stewed or raw tomato if you have any left over. Then add another layer of potatoes, meat, etc., until dish is full. Reserve enough potato to make a cupful when mashed. To these add 1 tablespoon of fat and when cool, 1 well beaten egg and whip until light. Then work in enough flour—from ½ to 1 cup—mixed with ½ teaspoon salt and 1 teaspoon baking powder to make a crust that will roll out into a thin sheet. Make a gravy from scraps of meat and bones and any left-over gravy and pour into the dish. Cut slit in top of the crust for the escape of steam, and bake in a quick oven about 30 minutes. Add a little onion to pie if you wish. —Mabel Sturtevant, Rochelle, Ill.

POTATO AND MEAT PIE

Take 1 pint of left-over meat, cut fine, put in a large size pudding dish or baking tin, and pour over it a dipperful of water, place on stove to boil. In the meantime peel and slice 1 quart of potatoes, 1 good sized onion, then make a crust, consisting of 1 cup

buttermilk, 1 tablespoon lard, 1 teaspoon soda, a pinch of salt, and enough flour to roll out nicely. Put the potatoes and onion in dish with the meat, and season to taste. Put crust over the ingredients, and bake.—Mrs. Farley Jones, Chicago, Ill.

Variation 1.—Take potatoes and meat left from dinner, cut together, add a little sweet milk, a little butter or gravy, a pinch of ground cloves, with pepper and salt to taste. Bake in pie plate, with under and upper crust.—Mrs. C. C. Gaynor, Peoria, Ill.

SAVORY BEEF PIE

Line the bottom and sides of a well greased baking dish with hot, seasoned mashed potatoes, to which has been added 1½ tablespoons finely chopped onion. Over this place thick layer of left-over roast beef chopped or cut in small pieces, seasoned highly with salt and pepper, a few drops onion juice, 1 tablespoon Worcestershire sauce. Cover with a thin layer of potato mixture, brush lightly with beaten egg over top. Bake in hot oven until potato is delicately browned.—Mrs. Alton Counteman, Belleville, Ill.

TURNIP AND MEAT PIE

Take 1 pint of left-over meat (pork preferred), cut fine, 1 quart small, thinly cut slices of turnip, put in a large size pudding dish or baking tin and pour over sufficient water to cook it about 20 minutes, season to taste. Then make a batter, consisting of 1 cup buttermilk, 1 teaspoon soda, a pinch of salt, and enough flour for batter. Spread over turnip and meat. Sprinkle over batter fine pieces of fat cold cooked pork. Bake in a moderately hot oven.—Mrs. C. A. Cooke, Chicago, Ill.

COTTAGE OR SHEPHERD PIE

Spread over a small platter, thoroughly buttered, warm mashed potatoes, mixed with enough milk to make it a little soft, and set in the oven to brown. When stiffened enough, and as brown as pie crust, pour over it minced cold mutton, warmed in a little thickened gravy. Is a nice breakfast dish.—Mrs. J. R. Bogen, 2722 S. Dearborn St., Chicago, Ill.

Variation 1.—Cut any kind of meat in dice (veal is especially nice), add onion or any preferred seasoning. Stew and thicken with flour. Have cold, creamed potatoes, butter the bake-dish, put layer of meat and then layer of potatoes, and repeat until dish is filled, having potatoes on top. Put a few dots of butter on top and bake in a hot oven.—Mrs. B. Callahan, 1020 N. Clark St., Chicago, Ill.

Variation 2.—Fry 1 sliced onion in ¼ of a cup melted butter until a golden brown. Add ¼ cup flour, cook until frothy, then stir in gradually 1 pint of brown stock, season with salt and pepper. Cook 8 minutes, stir in 3 cups cold meat, cut into small pieces. Mix well, then turn into a buttered baking dish, cover with seasoned hot mashed potato, brush with egg and brown in the oven. —Mrs. Geo. R. Edmonds, 424 E. 39th St., Chicago, Ill.

Variation 3.—Have 1 cup cold mince meat, 1 small onion, ½ cup gravy, ½ teaspoon salt, 1 cup mashed potatoes, ¼ cup hot milk, ½ teaspoon butter, pepper. Put meat, onions (chopped fine), gravy, salt and pepper into a baking dish. Heat milk and butter together and beat them into mashed potatoes. Cover meat with potatoes, smoothering with a wet knife. Bake in a moderate oven until brown.—Mrs. B. Basil, 2906 Vernon Ave., Chicago, Ill.

Variation 4.—Fry 1 onion in 1 tablespoon butter, put into a pudding dish a layer of mashed potato, a little seasoning, a layer of chopped cooked meat, then onion, pour over the water, in which ½ teaspoon meat extract has been dissolved, and continue the layers until the dish is full, covering over the whole with a layer of potatoes. Make the potatoes rough on the top with a fork, put on a few pieces of butter and bake until browned. Serve hot.—Mrs. Edward Vellum, Paris, Ill.

MEAT PIE WITH TOMATO

Cut into small pieces two cups of left-over cooked beef, lamb or veal, mix with a small onion chopped fine. Put a layer of meat in the bottom of a well buttered baking dish, then a layer of cooked tomato, season with pepper and salt, then a thin layer of bread crumbs, then another layer of meat, tomato and bread crumbs, until the dish is full. Pour over ⅔ cup of meat gravy and bake 20 minutes. Remove from the oven and cover with a pie crust about ½ inch thick, return to oven and bake until the crust is a rich brown.—Mrs. S. E. Jennings, Elgin, Ill.

POTTED MEAT

Remove the skin and gristle from such cold meat as it is desired to use, mince the same, using the finest adjustment of the food chopper. To 1 pound of meat mix ½ pound of clarified butter. Add ½ saltspoon of cayenne pepper, a little salt and ½ grated nutmeg. A bit of powdered bay leaf and a suspicion of garlic would improve it. The potted meat should be pressed into jars, put into the oven until quite hot and covered with clarified butter poured over the meat hot. Serve cold.—Mrs. Clara King, Lincoln, Ill.

A POT ROAST "LEFT-OVER"

Put remnants of a pot roast into a kettle with the gravy. Add 2 onions, sliced thin, 3 or 4 sliced potatoes, a bay leaf, ½ cup spaghetti, cover well with water, season with pepper and salt and cook 1 hour.—Mrs. Carrie Magher, Rockford, Ill.

MEAT PUDDING

In a buttered dish spread alternate layers of rice or macaroni, tomatoes and chopped meat (left-overs). Put a cup of rice, cover the top with powdered bread crumbs. Bake ½ hour.—Mrs. Frederic Sharp, Maywood, Ill.

ROMAN MEAT PUDDING

Mince 1 pint of cold veal, chicken, mutton or beef; take 1 cup of good stock, nicely flavored, 1 egg, some lemon or tomato sauce,

a little vermicelli or bread crumbs, pepper and salt; mix all together and season with suspicion of onion and parsley. Line a meat mold with macaroni, previously boiled quite tender, fill the mold with meat, steam for ½ hour. Serve with white sauce.—Mrs. Edgar Lamb, Rock Island, Ill.

COLD MEAT WITH RAISIN SAUCE

A good way to use soup meats. Heat some suet, put in 1 finely chopped onion and 1 spoon of flour; after letting this become brown stir in enough boiling water to make a thickish sauce, put in some cloves, pepper, salt, an abundance of raisins, and some finely chopped pickled cucumbers. Let this cook well. Cut the meat in thin slices, and cook it in the sauce 15 minutes. Finally, you may stir in some sugar or molasses. The dish should have a sweetish sour taste. Instead of beef, cold tongue may be used.—Mrs. E. F. Abbott, Morrison, Ill.

RICE WITH MEAT

Boil 1 cup rice until tender in salted water, line a mold ½ inch deep, chop any kind of cold, tender meat, season to taste, add 1 beaten egg, 2 tablespoons cracker crumbs, moisten with hot water or stock, pack in the mold or cover with rice; steam 45 minutes; turn out on platter, pour tomato sauce over. This is also good with potatoes in place of rice; have them cooked and mashed, and either baked or steamed.—Mrs. R. Berry, Chicago, Ill.

Variation 1.—Season 2 cups chopped meat and mix with ¼ cup fine bread crumbs and beaten egg, and add enough stock to make it pack easily. Line a buttered dish with 3 cups rice, fill with the meat, cover with 1 cup rice, cover tightly, and steam 45 minutes. Serve with tomato sauce. One cup raw rice will give the 4 cups boiled rice. This dish is particularly good if mutton is used.—Mrs. Oscar D. Bannan, Chicago, Ill.

Variation 2.—One cup boiled rice, 1 cup finely chopped left-over meat (beef), 1 teaspoon salt, 2 tablespoons butter, ½ cup milk, 1 egg; put ½ cup milk on to boil, add rice and seasoning to taste; when boiling, add beaten egg.—Mrs. Mary R. Clark, Chicago, Ill.

RISSOLES

Rissoles are minced meat, inclosed in paste and fried. Any kind of delicate meat or fish may be used for them with puff paste. With care in preparation and skill in flavoring, a great variety of appetizing dainties may be made from remnants of pastry and game.—Mrs. C. Z. Leigh, Peoria, Ill.

RISSOLES OF COLD MEAT

Melt 1 tablespoon butter, stir in 1 tablespoon flour till smooth, then add ½ cup water, salt, paprika, pepper and 1 teaspoon mushroom catsup. Boil gently for 5 minutes, then add ½ pound chopped cooked meat (any kind), stir well together and set aside to cool. Meanwhile roll out the pastry very thin, stamp out into rounds, 4 inches in diameter. Put 1 teaspoon of the mixture in the center of

each round, wet the edges of the pastry, fold over in half and seal firmly. Brush each rissole with egg well beaten, taking care that it is well covered, and roll in bread crumbs, to which chopped parsley and a little seasoning has been added; fry the rissoles 4 minutes in smoking hot fat. Drain well, pile up in a hot dish and garnish with parsley.—Mrs. E. G. Harris, Chicago, Ill.

A CHOPPED ROAST

One cup cold meat, a small onion and a cooked green pepper, all put through the meat chopper. Add a cup of cold boiled rice or a cup of cold cooked oatmeal, press into mold and bake until brown.—Mrs. Elliott B. McKeever, Moline, Ill.

RAGOUT OF MEAT RESTS

Free of sinews ¾ of a pound of cold meat rests; this together with about 2 ounces of boned sardines and 1 sour cucumber pickle, chopped in the food chopper, with the 3-tooth cutter. Stir 2 tablespoons of flour into 2 ounces of butter and with 1 pint of water, 1 teaspoon of meat extract and 1 glass of white wine, cook to a mealy sauce. To this add salt, vinegar, white pepper and a little lemon juice to taste; mix this sauce with the meat just chopped; turn into a dish, cover the surface with Parmesan cheese, pour over it melted butter and bake until the top is nicely colored.—Mrs. Susan Carr, Elgin, Ill.

STUFFED ROLLS

Cut fresh rolls in two lengthwise, scoop out most of the soft part. Mix well 1 teaspoon of butter, 1 dessertspoon potted ham, ½ hard boiled egg, chopped fine, 1 radish, sliced thin, 2 leaves of lettuce cut up small. Spread this on both sides of the rolls and close. Serve on a napkin.—Mrs. C. J. Jeffries, Winnetka, Ill.

MEAT ROLLS

Cut pastry in 3-inch squares. Spread with cold chopped chicken, beef or ham, well seasoned. Moisten with a little gravy or milk and roll up like jelly roll, pressing the ends tight together. Bake in quick oven and serve hot.—Mrs. C. E. Lamb, Athena Chapter No. 417, Forest, Ill.

POTATO MEAT ROLLS

Take any little pieces of cooked meat, and mince them, season with pepper and salt, a little onion, or curry powder, according to taste. Make a crust with cold potatoes, flour, a little milk, a teaspoon baking powder. Roll out, put the meat inside the crust. Make into rolls, put into oven to brown.—Mrs. Geo. W. Ganes, Chicago, Ill.

SAVORY SANDWICHES

Chop ½ pint of any cold cooked chopped meat, 1 medium cucumber pickle, ½ teaspoon chopped parsley, ½ teaspoon onion juice, ½ teaspoon mustard, ¼ teaspoon salt, 2 tablespoons melted butter. Mix thoroughly with the ingredients, and spread on bread cut into small squares.—Mrs. Lester Lynn, Rock Falls, Ill.

MEAT SANDWICHES

It is usually better to spread the bread with butter before cutting off each slice. This is not necessary when mayonnaise dressing is used. Chop the meat fine, season to taste with salt, pepper, chopped parsley, mustard if desired, onion or celery extract, or any of the various seasonings. Moisten, if necessary, with stock or cream, or mix with a small quantity of mayonnaise dressing. Spread the sandwiches, put together and serve. The white meat of chicken or turkey, or veal, after being chopped, may be pounded to a paste and mixed with equal quantities of the yolks of hard-boiled eggs, mixed smooth with cream or melted butter. Season to taste.—Mrs. Sylva Bean, Rockford, Ill.

Variation 1.—Any left-over meat of any kind or quantity may be worked up into sandwiches with no loss and in a very tasty, appetizing manner. If the pieces are small, or if it is not desired sliced, it may be chopped with lemon juice and mustard, and moistened with butter and cream. It is good served on brown bread. Chopped meat and celery with tartar sauce make a nice combination.—Mrs. Ella Fairchild, Palatine, Ill.

Variation 2.—Mince any kind of dainty cold meat such as chicken, tongue, ham or turkey with a food chopper, using the fine cutter. Spread between thin slices of bread (buttered). Always remove the crust from bread for sandwiches. They may be cut in any fancy shape or put in alternate layers of bread and dressing and cut across the pile.—Mrs. Carrie Carr, Bloomington, Ill.

Variation 3.—Chop fine any good cold roast or boiled meat. Run an equal quantity of chopped peanuts through a meat grinder, and mix with the meat, season with salt, pepper, Worcestershire sauce and tomato catsup; then blend in enough melted butter or thick cream to make of the right consistency. Spread on slices of buttered bread.—Mrs. Asher Smith, Galesburg, Ill.

MEAT AND POTATO SANDWICH

Have any kind of meat cut in thin slices and seasoned with salt and pepper. Add ¼ cup of milk to cold mashed potatoes. Heat and add 1 tablespoon of butter, salt, pepper and 1 well beaten egg. Put in the frying basket and fry till a light brown.—Mrs. Ed Coney, La Salle, Ill.

MEAT AND TOMATO SANDWICH

Mix any finely chopped cooked meat with well seasoned, boiled salad dressing. Butter white bread lightly, spread on the meat mixture, and put together with thinly sliced ripe tomatoes.—Mrs. J. Etcbach, Utica, Ill.

PICNIC SANDWICHES

Make fresh bread rolls rather small and with a tender crisp crust. The round graham rolls are exceedingly nice for this purpose. Remove from the top of each roll a piece of the crust the size of a silver dollar, and with a blunt knife or spoon take out the center. Fill the space with any highly seasoned, chopped

meat, fish, lobster, crab salad, or fruit. Place the top on and serve the sandwich in a pretty basket.—Mrs. Chas. Johnston, Des Plaines, Ill.

GERMAN SANDWICHES

Spread between buttered slices of rye bread, chopped beef, cheese, chicken or fish, covered with finely chopped pickles, or bologna sausage. Cover over with a slice of rye bread. If they are to be served on the table cut into strips not over ½ inch wide and the length of the slice.—Mrs. Ed. Kelley, Winnetka, Ill.

Variation 1.—Butter and spread mustard on graham or rye bread, a little finely chopped tongue. Put a layer of chopped olives over and 1 of cottage cheese.—Mrs. C. J. Jeffries, Winnetka, Ill.

SALAD SANDWICHES

Chop poultry, veal or lamb, add finely minced celery, and moisten with salad dressing. If celery is out of market, celery salt may be used. Spread mixture on bread, and spread crisp lettuce leaf above. Any left-over salad may be utilized in this manner.—Mabel Sturtevant, Rochelle, Ill.

SARMAS

Prepare equal measure of finely minced meat, lamb or veal, and cold cooked rice. Season to taste with salt, pepper, onion and cayenne. Scald grape leaves till they are well wilted. In each leaf roll a little of the meat and rice, making small oval balls, stew in just enough water to keep them from browning. Blanched lettuce or cabbage leaves will do; in this case add a few drops lemon juice to the meat.—Mrs. Edgar Lane, Ottawa, Ill.

SAVORY LEFT-OVERS

Put a small piece of butter in a frying-pan, slice an onion in; when cooked, add slices of cold meat; cover closely a few minutes, until meat is thoroughly heated, then if you have left-over gravy, add it, seasoning to taste; if not, add stewed tomatoes; let come to boil, and serve hot.—Mrs. J. C. Hackett, Chicago, Ill.

SCALLOPED MEAT, FISH, OYSTER, ETC.

Allow 1 cup of sauce, 1 cup cracker crumbs moistened in ¼ cup fat, for 2 cups of meat or fish or any of the mixtures given below. Line the deep baking dish with ¼ of the crumbs, add a layer of mixture, a layer of sauce, ¼ of crumbs, another layer of each and cover with the remaining half of the crumbs. Bake till crumbs are brown. Oysters may be used alone, with their juice and the crumbs. Some of the favorite combinations are as follows:

Mutton—Oysters, macaroni, and white or tomato sauce.
Chicken—Rice, oysters or celery, and white sauce.
Beef—Onions, diced potatoes and brown gravy or sauce.
Veal—Stuffing, rice, turnip and tomato sauce.
Ham—Mustard, hard eggs, white sauce.
Fish—Onions, pickles, tomato sauce.
Oysters—Celery, bacon and white sauce.

In this, as in all warmed-over dishes of meat or fish, discard anything uneatable, and cut meat in ½ inch bits; if very tough stew it first, for the oven cooking will not always make it tender. —Mabel Sturtevant, Rochelle, Ill.

COLD MEAT "SCOLLOPED"

Take cold mashed potatoes, place a layer in a pie dish. Upon this place a layer of cold meat, chopped or ground fine, then alternate until dish is full, season with salt, pepper and butter. Strew fine bread crumbs over top and bake brown.—Hazel Large, Owaneco Rebekah Lodge.

SCALLOPED MEAT

Take any kind of meat scraps, or only one kind of meat, chop fine, put a layer in a scalloping-pan, then a layer of mashed or chopped potatoes, salt, pepper, and onion, and then a layer of bread crumbs. Repeat this until the dish is full, being sure that the top layer has the bread crumbs, then add enough gravy to just reach the top, and bake 1 hour or 1½ hours.—Mrs. B. Jackson, Chicago, Ill.

SCALLOPS OF COLD MEAT

Blend together in a saucepan over the fire 1 tablespoon of flour and 1 tablespoon of butter; add 1 cup of stock and a ½ cup of milk. Stir mixture until it boils for 3 minutes, season with salt and pepper; add 1 cup diced cooked meat or chicken. Divide into buttered scallop-shells, sprinkle with bread crumbs and bake.—Bertha D. Conyers, Glen Ellyn, Ill.

ESCALLOPED MEAT WITH POST TOASTIES

Combine 3 tablespoons fat, 2 tablespoons flour, add slowly 1½ cups stock or hot milk and cook 5 to 8 minutes. Add seasonings to taste, 2 cups chopped meat, 2 cups Post Toasties, place in oiled baking dish and bake in hot oven 20 minutes.—Mrs. Eaton Everleigh, Peoria, Ill.

MEAT AND RICE SCALLOP

Arrange in layers 2 cups rice, 1 cup meat and 1½ cups sauce, with sauce on top. Cover with buttered cracker crumbs and bake ½ hour.—Mrs. D. O. Kinsman, Ottawa, Ill.

TOMATO MEAT SCALLOP

Cover the bottom of meat dish with bread crumbs, next a layer of cold meat, chopped fine, then a layer of tomatoes, sliced. Repeat as before, having crumbs on the top. Season highly with bits of butter and a dash of cayenne. Bake until brown, and serve hot.—Mrs. H. Dukes, Chicago, Ill.

MEAT SCRAMBLES

For 5 eggs take 1½ cups boiled meat, either beef, veal or chicken, chop fine, beat yolks very light, add ½ cup cream, season to taste with salt and pepper, then add meat. Heat well in buttered frying pan, add the whites and scramble.—Mrs. S. O. Simpson, Streator, Ill.

SCRAMBLED MEAT

Put fried ham through meat cutter and beat eggs a little. Put ham in spider, with milk and butter, pepper and salt. Cook as for scrambled eggs.—Mrs. B. Grass, 533 E. 43rd St., Chicago, Ill.

Variation 2.—Hash up any left-over meat, stir into eggs, and put into a hot frying-pan. When less eggs are used substitute milk.—Mrs. Chas. Horn, 1024 La Salle Ave., Chicago, Ill.

MEAT SHAPE

Grease a plain mold and cover it thickly with browned bread-crumbs. Mix together in a basin ½ pound cooked meat finely chopped, 3 tablespoons chopped suet, 1 cup bread crumbs, 2 drops Nutmeg, 2 drops Onion, 2 drops Sage, ¼ teaspoon curry powder, a little salt and pepper, 2 well beaten eggs and ½ cup stock or milk. Pour into the prepared mold, cover with greased paper, steam for 1 hour. Turn out and serve with brown sauce.—Mrs. Homer Stauffer, Quincy, Ill.

MEAT SOUFFLE

Cook together two tablespoons butter, and two tablespoons flour until smooth. Stir in gradually one pint hot milk and stir smooth and creamy. Add one-half cup stale bread crumbs and one-half onion chopped fine. Add one pint of cold meat, beef, lamb or veal chopped fine. When it is all thoroughly mixed, season with pepper and salt. Remove from stove and stir in beaten yolks of two eggs. Pour it all into a buttered baking dish. Stir in lightly the stiffly beaten whites of two eggs and bake two hours.—Mrs. E. Z. Gowan, Ottawa, Ill.

Variation 1.—Mix together 1 tablespoon butter and 1 tablespoon flour, add yolks of 2 eggs, 1 cup of milk, a pinch of salt. Cook and let cool. Then add 1 cup of chopped meat and fold in whites of eggs. Bake about 20 minutes in hot oven.—Mrs. Al. Arnesen, Aurora, Ill.

Variation 2.—Combine 1 cup finely chopped cooked meat, ½ cup hot white sauce, yolks of 2 eggs, 1 teaspoon salt, ¼ teaspoon pepper, add stiffly beaten whites of 2 eggs. Serve with brown mint sauce.—Mrs. Grace Pearce, Oswego, Ill.

SOUFFLE OF EGGS WITH MEAT OR FISH

Take a cup of any sort of left-over cold meat or fish, fresh or salt, chop it fine, season it well, adding onion juice, celery salt, and parsley, if these are needed, and put with a cup of white sauce. Mix well, stir in the yolks of three eggs, put the compound over the fire, take it off, and add the whites of the eggs beaten to a standing froth. Turn into a buttered baking dish, cover, and bake in a moderate oven fifteen minutes; uncover and brown and send it to table before it has time to fall. If you wish you can substitute grated cheese or leftover spinach, or almost any other vegetable, chopped and rubbed smooth, for the meat.—Mabel Sturtevant, Rochelle, Ill.

BAKED STEW

Cut any left-over meat in pieces, lay in baking-dish, slice an onion, add a sprinkling of sage, pepper and salt to taste. Fill dish to top with sliced raw potatoes. Add gravy or water, and bake in hot oven 1½ hours.—Mrs. Elizabeth Marro, Chicago, Ill.

BOILED AND STEWED LEFT-OVERS

If cold roast beef is rare, boil quickly, and serve with butter, salt and pepper, etc. If well done, warm up in a brown gravy, have the gravy hot, and put the slices of meat in it; don't let them cook long, as cooking in a gravy will make any meat tough. Then with the remaining scraps of meat, with the bone and a few vegetables, make a stew, with dumplings.—Mrs. M. L. Baker, Chicago, Ill.

LEFT-OVER STEW

Take what is left from a roast, cut in small pieces, put in a stewpan and cover with plenty of water, season with salt and pepper, and stew from 20 to 30 minutes. Flavor with onion, cut in small pieces, if desired. Toast 2 slices of bread, cut in small squares, and put on platter, thicken the stew with flour, and pour over toast. Serve hot.—Mrs. Martin Logan, Chicago, Ill.

SPANISH STEW FOR ODD BITS OF MEAT

Cut 2 onions into small pieces; fry tender (not brown), and add 1 pint of cold beef or lamb, cut small, a quart of tomatoes, and salt and pepper to taste. Stew until the tomatoes are thick.—Mrs. C. J. Jeffries, Winnetka, Ill.

MEAT STEW WITH DUMPLING

Use the bones and trimmings from a roast of beef or lamb, or the legs, neck and wings of poultry. Slice an onion and sear it in some of the melted suet or fat of the meat. Use onion and turnip cut small with beef or lamb; celery or sweet pepper with poultry; parsley, rice and tomato with veal. Cover bones and tough parts with cold water and boil until the bones are clean. Remove bones, add the vegetables including sliced potatoes and boil until vegetables are done. Thicken with a little flour and season to taste. Dumplings may be added made with 1 pint flour, 1 rounded teaspoon baking powder, little salt and moisten with milk to make a soft dough.—Mabel Sturtevant, Rochelle, Ill.

BEAN POT STIFLE

Put into a bean pot alternate layers of cold roast meats, (or uncooked top round of steak), potatoes, onions and other vegetables all cut into inch pieces. Dredge each meat layer lightly with flour. Season with salt and pepper, and if there is gravy, or meat broth add sufficient to just cover the mixture. If not, hot water, with a spoonful of butter for each layer of meat. Cover, and bake three hours; if liquid dries out, add more as needed.—Sarah Harris, Chicago, Ill.

TOAD IN THE HOLE

If beef or mutton is used, cut it into pieces about an inch square; if sausage is used, prick them and boil them 2 or 3 minutes, and remove the skin. Grease a pie dish, put the meat or sausage at the bottom, sprinkle seasoning over it. Make a batter as for pancakes, pour it over the meat and bake in a hot oven for ¾ hour.—Mrs. E. C. Hubbard, Chicago, Ill.

MEAT TOAST

Mince finely the remains of a cold roast, and mix with it 1 pint including the gravy, 2 well-beaten eggs, 1 tablespoon of chopped parsley, 1 minced onion. Stir the mixture over a slow fire until it is thick. When cold spread it on pieces of toast, brush it over with a beaten egg. Strew bread crumbs on the top and bake in a moderate oven. Squeeze a little lemon juice over the toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

MEAT TOAST

Chop finely 6 ounces of cooked meat. It should be free from skin, gristle and fat. Melt heaping tablespoon butter in a chafing dish or a baking pan, add 3 drops onion, and 1 tablespoon flour. Stir till browned a little, then put in the meat, season with 2 drops nutmeg, salt and pepper, stir till quite hot. Moisten with ½ cup of stock, and cook 10 minutes. Serve hot on buttered toast.—Mrs. Cleo Harding, Peoria, Ill.

LEFT-OVER MEAT IN WHITE SAUCE

Make a white sauce of 2 cups milk, 1 tablespoon each of butter and flour, 1 teaspoon salt and 1 saltspoon pepper, add ½ cup stale bread crumbs. Cook 2 minutes, then add 2 cups (chicken, beef, pork, lamb, or mutton, or other meat), chopped fine, yolks of 3 eggs, well beaten, 1 teaspoon chopped parsley, and last of all the whites of 3 eggs, beaten stiff. Bake in buttered dish 35 minutes. Serve on slices of bread cut round and fried a golden brown.—Mrs. M. Martin, Chicago, Ill.

LEFT-OVER MEAT WITH VEGETABLES

Combine 1 cup chopped meat, 1 cup mashed potatoes, 1 cup tomatoes, 1 cup cracker crumbs, 1 onion chopped fine, 1 beaten egg. Moisten with milk or water, roll in a loaf and bake 15 or 20 minutes.—Mrs. Clyde Hurlbutt, Owaneco Rebekah Lodge.

BAKED MEAT AND VEGETABLES

Take mashed potatoes, beat up with one egg, and a bit of ground left-over beef. Season with chopped green pepper and a small onion. Bake and serve hot.—Mrs. Effie Overton. Winchester, Ill.

FARMERS CABBAGE

Chop cold cooked meat into small pieces, making about 1 cup, likewise 1 cup cold cooked cabbage. Put a layer of meat in bottom of baking dish, then a layer of cabbage, then a layer of cold cooked

tomatoes and a layer of bread crumbs. Continue until entire quantity has been used, seasoning each layer as you go. Cover top with bread crumbs and bake in a moderate oven until brown. A little grated cheese may be added to top if desired.—Mrs. Wm. Van Artsdale, Malta, Ill.

AN ITALIAN "LEFT-OVER DISH"

Cut into small pieces left-over lamb, beef or veal. Place in a baking dish, alternate layers of meat, cooked rice and spaghetti and tomato, and season with pepper and salt, until the dish is full. Pour the meat gravy over this and if not moist enough add a little hot water. Sprinkle with cracker crumbs and bake 1 hour.

MEAT, RICE AND TOMATO SAUCE

Grind tough ends of porterhouse steak, fry in butter, add tomato sauce and boiled rice enough to thicken, cover with bread crumbs and bake in oven.—Florence Mahoney, Moline, Ill.

LEFT-OVER MASHED POTATOES AND MEAT

Mix egg with mashed potatoes, form into small cakes, place veal loaf (or any cold meat) between, press closely, roll in cracker or bread crumbs, then in egg, again in crumbs. Fry in deep fat or in covered frying pan.—Mrs. Ida Knapp, Eastern Star, Sheridan, Ill.

CROQUETTES

There is no more perfect method of using small quantities of several left-over dishes of meat, fish, fowl, vegetables or cheese than in croquettes. The following method may be suggestive and helpful in utilizing the remnants. The smallest amount of different foods may be converted into delicious croquettes if good judgment is used in their combining. A thick white sauce is the thickening mixture that will give the proper consistency. It is impossible to tell the exact proportion of sauce suitable for different croquettes, as different materials vary in the amount of moisture required. The croquettes should be too soft to handle when hot. The best plan is to make them early and allow plenty of time to cool.

Care and practice are required for successfully making croquettes. The meat must be chopped fine, all the ingredients be thoroughly mixed, and the whole mixture be as moist as possible without spoiling the shape. Croquettes are formed in pear, round and cylindrical shapes. The last is the best, as the croquettes can be more moist in this form than in the two others.

They are well adapted for using any very small remnants of meat, fish, or game; for making a savory dish from the more insipid vegetables; and a sweet croquette is often accepted as an entrements or for a lunch dish.

To shape: Take about a tablespoon of the mixture, and with both hands shape in the form of a cylinder. Handle as gently and carefully as if a tender bird. Pressure forces the particles

apart and thus breaks the form. Have a board sprinkled lightly with fine bread or cracker crumbs and roll the croquettes very gently on this. Remember that the slightest pressure will break them. Let them lie on the board until all are finished when, if any have become flattened, roll them into shape again. Cover a board thickly with crumbs. Beat an egg slightly and add 2 tablespoons of water. Roll in egg and cracker crumbs and fry in deep fat a golden brown. Drain on paper.

An egg, for "crumbing" purposes should be beaten lightly with a fork, and 2 tablespoons of water added to each egg.

As croquettes are generally made from materials which have been previously cooked, they require only long enough cooking to brown them nicely and heat clear to the center; 10 minutes is generally long enough.—Mabel Sturtevant, Rochelle, Ill.

LEFT-OVER SOUP

Use bones and trimmings from roast beef, beefsteak bones and trimmings, mutton chop bones, any cold vegetables, except squash, and gravies, if any. For 6 pounds of meat use 4 quarts of cold water, add ½ teaspoon celery seed, 1 tablespoon salt, 1 clove, 4 peppercorns, and let simmer 6 to 8 hours, until the meat is in rags and the water reduced to one-half. Strain and set away for stock. —Victoria S. Hanisfurther, Winchester, Ill.

AN EXCELLENT MUTTON SOUP

2 cups left-over roast mutton minced, 1 cup potatoes, 2 onions, 8 whole All Spice, 1 cup peas, salt and pepper to taste. Remove all fat from meat add 2 quarts of water and cook about 30 minutes. —Mrs. P. R. Nelson, Winchester, Ill.

YAT KO MAIN

To 1 quart of boiled beef stock add 2 sliced onions, a small bunch of diced celery and a ¼ pound of finely minced boiled ham. Boil a ¼ pound of noodles in clear water for 10 minutes; drain and soak in cold water. When the soup is done, add a tablespoon of soye and the noodles. Boil up once and serve.—Mrs. Winston McShane, South Chicago, Ill.

BREAD AND BACON

Slices of bread that are too old to be eaten with butter may be cut into squares and fried with bacon for breakfast or supper. They absorb the fat from the bacon which would otherwise be wasted and will serve to make the dish go farther, as children relish fried bread quite as much as the bacon.—Marion Dempsey, Evanston, Ill.

HOMINY AND BACON

Cut several slices of bacon into small pieces. Fry until crisp, then stir into this left-over hominy, oatmeal or any cooked cereal. Fry until nicely browned.—Mrs. Croson, Glen Ellyn, Ill.

BACON MUFFINS

Sift 4 cups flour once, then measure, add 1 level teaspoon salt, 4 level teaspoons baking powder and 1 tablespoon sugar, and sift 3 times. Put flour in mixing bowl, add 2 well beaten eggs, then 6 tablespoons melted lard, 1½ cups cold water, and beat hard; lastly add 2 tablespoons cold crisp bacon, diced. Bake in muffin pans 25 to 30 minutes.—Mrs. Regina Scott, Edgewater, Chicago, Ill.

BACON SANDWICHES

Lay cold slices crisp bacon between slices of bread. If a still heartier sandwiches is desired, the yolks of hard-boiled eggs may be blended with butter and spread on the bread first and the finely chopped whites, mixed with a little salad dressing, spread on top of the bacon.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BRESLAU OF BEEF AND RICE

Heat 1 cup boiled rice, 2 cups cold boiled beef and 1 cup milk and cream mixed, add 2 eggs and seasoning and bake till a nice brown.—Cora Gilman, Rantoul, Ill.

BEEF CAKES

Mince cold cooked beef very fine and mix with ⅓ the quantity of mashed potatoes, season with pepper and salt, and a little parsley. Mix the whole with 1 well beaten egg, shape into round flat cakes and fry quickly in butter.—Mrs. Leon White, Mattoon, Ill.

BEEFSTEAK CAKES

Free left-over beefsteak from gristle and bone, chop fine, moisten a cup of bread crumbs with sweet milk or soup stock, mash fine, add 1 beaten egg, salt and pepper to taste. Mix all together, make into little cakes and fry brown in hot butter.—Grace Wagner, Carthage, Ill.

BRESLAU OF BEEF

Chop cold cooked beef very fine, making about 2 cups, and mix the beaten yolks of 3 eggs with 1 pint of the meat. Add ½ pint of stock, 2 tablespoons of butter, about ½ cup of bread crumbs, 1 cup of milk, 1 teaspoon each of salt, and minced parsley, and ½ teaspoon of pepper. Put the Breslau into buttered custard cups, put the cups in a pan of boiling water, cover with well buttered paper, and bake in an oven 30 minutes or so. As soon as done, put out on a warm dish, and finish with a good sauce. This makes an appetizing dish for any meal.—Mrs. Marv Lang, Pana, Ill.

CANNELON OF BEEF

Chop 2 cups beef and 1 cup of ham and add to it 1 egg well beaten, salt, pepper, pinch of thyme, savory, and grated lemon rind, Make into a loaf, wrap in buttered paper, and bake about ¾ of an hour. Make a brown gravy seasoned with ketchup to pour over the loaf.—Mrs. Cecil Roach, Mt. Pulaski, Ill.

Variation 1.—Chop the remains of a piece of beef, season well and moisten with thickened gravy. Bind with a beaten egg or two. Roll some pie-crust into an oblong sheet, put the beef in the middle and make into a roll enclosing the meat; close at the ends with round caps of pastry, pinch the edges together, lay in a dripping-pan, joined side down, and bake to a good brown.—Mrs. May Chambers, Elmwood, Ill.

BEEF EN CASSEROLE

Put a layer of ground cooked beef in a greased baking dish, then a layer of bread crumbs and tomato, cooked thin. Continue until all ingredients are used, having crumbs for top layer. Sprinkle bits of butter over crumbs and bake.—Mrs. Opie, Athena Chapter No. 417, O. E. S., Forest, Ill.

BEEF RECHAUFFE EN CASSEROLE

Lightly brown vegetables as preferred in butter, in a frying pan, and put in Casserole together with cold beef, which may be the remains of a roast or stew, and in one piece only or cut into pieces. To this add sufficient hot stock. Season to taste and place in oven to bake for about 1½ hours.—Mrs. Chas. Good, Harvey, Ill.

CORNED BEEF SANDWICHES

Lay very thin slices of corned beef on buttered bread, press over another slice, thickly spread with salad dressing.—Mrs. E. G. Harris, Chicago, Ill.

CORNED BEEF HASH

may be made in the same way, or using equal proportions of chopped meat and potatoes. Many prefer a slight flavoring of onion, when it is advisable to use a few drops of onion juice or extract rather than the chopped onion itself.—Mrs. Ruth Rahl, Centralia, Ill.

CREAMED BEEFSTEAK

Remove all pieces of bone and gristle from left-over beefsteak, chop fine, put in a saucepan and pour on boiling water to more than cover; add butter, salt and pepper to taste. Wet about 2 tablespoons flour to a little cold water and stir until smooth. Stir this in, let it boil 2 or 3 minutes, add a little sweet cream if you have it and pour over buttered toast. This dish should be made quickly as cooking spoils it.—Mrs. E. C. Edwards, Wyoming, Ill.

BEEF CROQUETTES

Prepare by any of the recipes for chicken or veal croquettes if liked soft, but the following is recommended: Mince meat fine, but not to make it pasty; add an equal bulk of hot, boiled rice, cooked much softer than it is usually served for a vegetable; season highly with salt, pepper, cayenne and onion juice, and set to cool. If it is too stiff, work in a little stock or gravy. Drain on brown paper.—Mrs. Jay Walters, Macomb, Ill.

Variation 1.—Chop up cold roast or corned beef in the food chopper with the medium cutter. Mix it with twice as much hot

mashed potato seasoned with butter and salt. Beat up an egg and mix thoroughly with the potato and meat, and form into balls. Roll in flour or beaten egg and in crackers which have been pulverized with the fine cutter. Fry in butter and lard mixed.—Mrs. L. A. Waugh, Arthur, Ill.

Melt 2 tablespoons of butter in the frying pan and add 1 tablespoon of minced onion; let brown, then stir into it 3 tablespoons flour, and 1 tablespoon curry powder mixed. Pour in 2 cups boiling water and let simmer until about half of the water has boiled away; then add 1 cup cold roast beef and simmer slowly about 5 more minutes. Dissolve a bouillon cube in ½ cup boiling water and add ½ cup beef stock. Remove from the fire and taste. If more seasoning is required, add salt and pepper to taste. Serve in a deep platter with a border of mashed potatoes or rice.—Mrs. Herbert Scham, Galena, Ill.

CREAMED CORNED BEEF

One can corned beef (8 ounces), 1 ounce butter, 1 tablespoon flour, 1 teaspoon onion juice, celery salt, ½ pint milk. Make a white sauce and season with celery salt, peppers and onion juice. Add to the hot sauce 2 cups diced corned beef. This may be put in a casserole, covered with buttered bread crumbs and browned in the oven.—Mrs. Royal Mason, Blue Island, Ill.

DRIED BEEF AND EGGS

Put a piece of butter the size of a walnut in a pan over moderate heat. Lay in several slices of chipped beef and cover 3 minutes. When the beef is hot stir in 3 well beaten eggs, 2 tablespoons of milk, pepper, and a little salt, stirring all the time from the bottom.—Mrs. C. J. Jeffries, Winnetka, Ill.

DRIED BEEF STEW FOR TWO PEOPLE ..

Have ⅓ cup dried beef, 1 egg (or 2), 1 cold boiled potato, 2 cups milk, 1 tablespoon butter, 1 tablespoon flour. Cream butter and flour together, add milk until it thickens, add potato sliced, beat egg well and add, put chipped beef in and stir until cooked. The result should be creamy; nice for breakfast or supper dish on toast.—Mrs. Read, Oswego, Ill.

FRICASSEE OF BEEF

Melt 1 tablespoon of the butter in a skillet and add 2½ cups cold roast beef cut in thin slices. Brown quickly on both sides. Mix a tablespoon butter with 2 tablespoons flour. When the meat is brown pour in 1½ cups boiling water, add 1 tablespoon minced onion and let simmer 10 minutes. Then stir in the flour and let thicken. Dissolve the Bouillon cubes in the other ½ cup boiling water and pour in just before serving, or add 2 cups stock. Serve on a hot platter, garnished with mounds of mashed potatoes or rice, and decorated with parsley.—Ivy Page, Metcalf, Ill.

Variation 1.—Make a brown sauce of 2 tablespoons butter, 1 tablespoon flour, and 2 cups stock (the extract of beef may be used

instead of stock. The proportions to use are given on the package). Season with salt, pepper and onion juice. Add ½ pound beef cut in thin slices, and simmer for a few minutes. Serve with a border of mashed potatoes.—Mrs. James Darling, Silvis, Ill.

GRILLED BEEF ON TOAST

Melt a large spoonful of butter in a skillet, and when it is hot lay in slices of cold beef and let them heat through. If the beef "left-overs" are not in slices, but scraps, then chop coarsely and heat. Make a sauce of 2 tablespoons of hot water, 2 of butter, 1 tablespoon each of Worcestershire sauce and tomato catsup, 1 dessertspoon of made mustard, ¼ teaspoon of salt, ½ teaspoon of pepper, 1 teaspoon of lemon juice or vinegar. If onion is liked, chop finely ½ a medium-sized onion, brown it in a tablespoon of butter, and add. Thicken with a tablespoon of flour, rubbed smooth, with a teaspoon of water. Lay delicately browned slices of hot buttered toast on a hot platter, place the grilled beef on the toast and pour the sauce over it. Serve hot.—Mrs. J. Cunningham, Chicago, Ill.

BEEF AU GRATIN

Cut into very thin slices sufficient cold cooked beef to serve 6 persons. Peel 2 large Spanish onions and cut in the thinnest of slices. In a heavy granite pan melt 2 tablespoons of butter. Add the onions and cook over a slow fire, shaking gently from time to time, until they are a golden brown. Sprinkle into the butter 2 teaspoons of flour, and cook until lightly colored. Add gradually 1 pint of clear beef stock, stirring at first very briskly, that the flour may not lump. Add 1 tablespoon of tomato catsup and let all come to a gentle simmer. Put into deep baking dish, alternate layers of onion sauce and beef. Cover with ½ cup of browned bread crumbs. Serve at once.—June Dean, Kinmundy, Ill.

Variation 1.—Cut up in the food chopper, using the medium cutter, a few slices of cold boiled pork or ham, ¼ of an onion and some bread or crackers. Put the meat in the baking dish, sprinkle over it a little onion and cover with the bread or cracker crumbs. Upon this lay slices of cold beef, cover with crumbs and moisten with stock or water. Bake in a moderate oven. If pork or ham is not at hand, use butter and water.—Mrs. Peter Pope, Cicero, Ill.

BEEF HASH

Chop cold roast beef or beefsteak in food chopper with the coarse cutter. Chop ½ onion in the same way and fry in a piece of butter until brown. Then add the chopped beef, season with a little salt and pepper and moisten with beef gravy or a little water and butter. Cook only until heated through.—Mrs. Lu Charlers, Bushnell, Ill.

Put 1 tablespoon butter into a saucepan, and when quite hot, brown in it 1 tablespoon flour, add the water or gravy, and boil up. Add 2 small tomatoes, 1 sliced carrot, 1 sliced turnip, 1 small onion. One tablespoon Worcestershire sauce, pepper and salt; simmer slowly for 1 hour, skim the fat from the gravy, lay in 1 pound cold

cooked beef, cut in thin slices, and cook gently for 40 minutes. Dish neatly, and strain over the gravy. Garnish with toasted croutons and parsley. If liked, the vegetables may be dished in the center.—Mrs. Lu Allen, St. Elmo, Ill.

CORNED BEEF HASH

Chop up 2 onions in the food chopper with the medium cutter, and brown in a saucepan with 1 ounce of butter. Chop 1 pound each of cooked corned beef and potatoes with the same cutter. Season with a little pepper and moisten with a little stock or water. Stir well and cook for 15 minutes.—Mrs. Dean Willis, West Pullman, Ill.

Variation 1.—Corned beef cooked and cut in small pieces; to this add ½ the quantity of boiled potatoes cut small; flavor highly with onion juice or chopped onion. Cream with milk, flour, butter and pepper.—Mrs. Ray Beach, Carrollton, Ill.

JELLIED BEEF

This may be made from left-over soup meat, pot roast, or in fact any tender meat which may be shredded. Beef is especially suitable. This dish is as rich as the finest jellied or pressed meat ordinarily made from 3 or 4 pounds of meat cooked especially for this purpose. Soak 3 tablespoons gelatine in ¾ cup cold water for about 5 minutes. Put 3 cups water on the stove with 1 teaspoon minced onion, celery salt and cayenne and let boil about 2 minutes. Pour through a fine sieve onto 3 bouillon cubes and stir till cubes are dissolved. Then add the soaked gelatine. Pour into a mold rinsed out in cold water and set away to cool. When it begins to harden, add the meat. When firm, dip the mold quickly into hot water and turn out on a platter. Cut in slices and garnish with parsley.—Mrs. Fay Freeman, Mahomet, Ill.

LUNCHEON DISH

Chop cold roast beef very fine, leaving out all fat, season with salt, pepper and celery; half fill a baking dish with the meat, fill with left-over macaroni; pour over the gravy; cover with cracker crumbs and bits of butter; bake ½ hour.—Mrs. W. H. Cowdrey, Aurora, Ill.

BEEF MARROW ON TOAST

Put ¼ cup marrow in a saucepan of well salted boiling water and let them remain for 1 minute. Drain off the water; take out the marrow and spread it on 5 slices toasted bread, place in the oven and cook for 6 minutes. Sprinkle with salt and pepper and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

MELMORE BEEF EN CASSEROLE

Cut 1 pound of cooked steak in pieces, put in saucepan, add 1 bay leaf, 4 cloves, 2 teaspoons salt, 1 onion, 1 quart cold water, cayenne pepper and paprika. Put over slow fire and simmer for 2 hours, keeping covered all the time. Allow meat to cool in the liquor in which it was cooked. Grind meat in meat

chopper (there will be about 3 cups) and reserve liquid. For each cup of meat make a half cup of sauce after the recipe for white sauce, using the meat stock for the liquid instead of milk. Use 3 tablespoons of the butter with 2 of flour for the sauce. Strain out the bay leaf, onion, etc., and use 1½ cups of liquid if you have 3 cups of meat. Prepare buttered crumbs by pouring 2 tablespoons butter over ¾ cups sifted crumbs and mixing thoroughly with a fork. Put material in a buttered earthen casserole—a layer of meat, then 4 sliced hard boiled eggs, ¾ cup sifted crumbs, 5 tablespoons butter, 5 tablespoons flour, then sauce. Make in 2 layers and cover with the crumbs. Cook with cover on dish in moderate oven about 20 minutes; remove cover and brown.—Mrs. John Walton, Dixon, Ill.

MINCED BEEF

Put scraps of cooked meat through food-chopper, season with pepper and salt, place in a frying pan with a spoon of butter and enough water to moisten. While this is heating, toast pieces of stale bread a light brown. Dilute 1 tablespoon of flour with a little milk and mix with the meat. Pour over each piece of toast and serve at once.—Miss Carrie Steltzer, Onarga, Ill.

MINCED CORNED BEEF

Remove all bones and gristle of cold boiled corned beef. Chop fine, with a good proportion of cold boiled potatoes. Fry 3 slices of thin salt pork in a spider; when crisp and brown, take it up, and put in the minced meat and potatoes. Let it cook 20 minutes. Take it up in a covered dish, with the slices of pork on top.—Eloise Jennings, Winnetka, Ill.

BEEF PATTIES

Take 1 pint of sliced cold roast beef and heat in 1 scant cup of gravy seasoned with mushroom catsup or Worcestershire. In another pan put 1 tablespoon of grated onion and 4 tablespoons of tarragon vinegar and boil until reduced to 1 tablespoon. To this add 1 tablespoon of butter, a dash of salt and pepper, and the yolks of 2 eggs. Stir over hot water until smooth and very thick. Fill heated patty cases with the hot meat, cover with 1 teaspoon of the sauce, and serve at once.—Mrs. Marie Deaves, Watseka, Ill.

BEEF PIE

Cut up cold roast beef or beefsteak and a few boiled potatoes in the food chopper with the coarse cutter. Line a dish with pie paste or biscuit dough, rolled thin. Put in a layer of meat and sprinkle over it some salt and pepper, a few bits of butter and some of the potatoes with a little gravy if you have any. Repeat the layers until the dish is full and then cover with paste with a slit in the top, and bake ½ hour.—Mrs. Cora Conkey, Mt. Carmel, Ill.

BEEFSTEAK PIE

The proportions here given are suitable for use with about 1 cup of left-over beefsteak cut into inch slices. Where more

steak is on hand, the other ingredients may be increased accordingly if desired. Pour 2 cups of boiling water over 1 cup cold beefsteak cut into inch pieces, 2 cups potatoes (parboiled 5 minutes and cut in cubes), 1 small minced onion, 1 carrot (or this may be omitted), and cook slowly until meat is tender. Then cream 1 tablespoon of butter or beef suet and 2 tablespoons flour and stir into the stew and let cook again until it begins to thicken. Dissolve a bouillon cube in 1 cup of boiling water and add. Remove from the fire. Taste and if more seasoning is required, season to taste. Pour into a buttered baking dish or casserole and cover the top with a rich baking-powder biscuit dough. Bake in a hot oven for 20 to 25 minutes.—Mrs. Leon Courtland, East Moline, Ill.

ROAST BEEF PILAF

Wash ½ cup rice thoroughly and put on the fire in a stew pan, with boiling water and let boil 10 minutes. Then drain in a sieve and let cold water run over it to separate the grains. Melt 1 tablespoon butter in a skillet, add 1 onion and 2½ cups cold roast beef or other meat cut into dice and let cook slowly for 5 minutes; add the rice and ½ can tomatoes, and 1 cup boiling water. Cover and cook slowly until the rice is tender. Dissolve a bouillon cube in ½ cup of boiling water or ½ cup of stock and stir in 2 tablespoons flour until smooth and add 5 minutes before removing from the fire. Add seasoning to taste.—Mrs. Cris Nelson, Alton, Ill.

BEEF PILAU

Lightly brown 1 chopped onion in 1 tablespoon butter, then add ½ pound cold sliced beef, seasoned with salt and pepper. Cook slowly for 10 minutes. Put ½ cup rice in cold water, boil for 5 minutes, then drain and turn cold water over it to separate the grains. Add the rice to the meat and pour over them 2 cups tomatoes and a cup of boiling water. Cook slowly until the rice is soft.—Mrs. Grace Bean, Granite City, Ill.

POTTED HAM

Mince cold cooked ham, mixing lean and fat together; pound in a mortar, seasoning at the same time with a little cayenne pepper, pounded mace and mustard. Put into a dish and place in the oven for ½ hour; afterward pack it into pots or little jars, covering with a layer of clarified butter (lukewarm), tying bladders or paste paper over them. This is convenient for sandwiches. The butter may be used again for basting meat or for making meat pies.—Mrs. Jennie Austin, 3826 S. La Salle St., Chicago, Ill.

PRESSED BEEF

Put through food chopper, 1 cup cold roast beef and 1 hard-boiled egg; add 1 teaspoon mustard, and season with salt and pepper to taste. Moisten the whole with vinegar, and press. The amount may be doubled as often as liked for larger quantity.—Mrs. R. A. Allen, Chicago, Ill.

Variation 1.—Remove every particle of gristle and fat from 2 cups cold beef and cut into very small pieces or pull into shreds (if pot roast or soup meat, it may easily be shredded). Add ¼ teaspoon cloves, ¼ teaspoon nutmeg, ¼ teaspoon allspice, dash red pepper. Soak 2 tablespoons gelatine in ½ cup cold water for 5 minutes, then pour over it ½ cup boiling hot bouillon or stock and stir till dissolved. Mix with the meat, add any additional seasoning if desired, and press into a pint mold. When cold, serve either in a loaf, attractively garnished or cut in slices.—Mrs. Viola King, Robinson, Ill.

BEEF RISSOLES

Mix well together the remains of any cold meat, minced, about the same quantity of mashed potatoes; add a teaspoon of dried thyme, salt and pepper to taste. Beat up an egg, and add to the mixture, form into balls, rub them in bread crumbs or flour, and fry in hot fat.—Mrs. Arthur Blakely, Chicago, Ill.

BEEF ROLL

Make a biscuit dough of 3 cups flour, salt, 3 level teaspoons baking powder, ⅓ cup shortening and milk, and roll into a sheet ½ inch thick, having the ends even. Mix 1 cup each, chopped cooked beef and ham, 1 teaspoon mixed mustard, 2 beaten eggs, grating of onion, ¼ teaspoon each, salt and pepper by themselves, using the liquid as needed to make a paste. Spread the paste over the dough and roll like a jelly roll. Bake in a buttered pan about 40 minutes. Brush over the outside with a little beaten egg left for the purpose and return to the oven to brown. Serve hot with a rich brown sauce. Other meats as chicken, or veal, alone, or in combination, may be used. The onion and mustard may be omitted.—Mrs. Lucille Moore, Bowen, Ill.

ROULADES OF BEEF

Cut thin large slices of cold roast beef and put a teaspoon of highly seasoned moistened bread crumbs on each slice. Fold over and fasten with a wooden toothpick. Lay in a baking pan and put in the oven with a cup of hot water and a tablespoon of melted butter in which ½ teaspoon kitchen boquet has been mixed. Baste frequently. When brown serve with the gravy in which put a ½ cup of chopped olives.—Mrs. Roy Dean, Cambridge, Ill.

SALMAGUNDI

Cook for 20 minutes in boiling salted water, 2 cups of macaroni. Drain, blanch in cold water. Have ready about ½ pound of cold cooked beef, cut in cubes. Put into casserole, a layer of macaroni, then a layer of meat, a layer of sliced onion, then a layer of tomatoes (either canned or fresh). Dust over a little salt and pepper and dot with butter. Continue layers until all is used up. Have a layer of cracked-meal on top. Pour over any gravy you have, if not sufficient, use a little milk or water. Bake 45 minutes. This is delicious and makes a good hearty meal.—Mrs. James A. Cummings, Gerard, Ill.

BEEF AND POTATO SANDWICHES

Fry slices of cold corned beef on buttered bread, press over another slice, thickly mashed potatoes, press it down on the meat with a knife. Dip the whole in egg and bread crumbs, fry in drippings a very light brown, and serve hot.—Mrs. John Fraser, Fairview, Ill.

SCALLOPED BEEF

In a baking dish arrange alternate layers of cold chopped beef and cooked tomatoes, seasoning each and moistening the meat with brown sauce (or with a little melted butter and hot water if there has been no brown sauce left). Cover the top with bread crumbs and bits of butter; bake in a moderate oven ½ hour and serve. If it begins to brown too quickly, cover with another pan.—Mrs. Wm. Van Artsdale, Malta, Ill.

ESCALLOPED BEEF

Take cold roast, or boiled beef chopped fine; put in a pudding dish a layer of chopped beef, then a layer of rolled crackers. Season with butter, pepper and salt. Continue with a layer of each until the dish is full. Cover with new milk and set in the oven to bake.—Mrs. Inez Coultas, Winchester, Ill.

BEEF SOUFFLE

Dissolve 2 bouillon cubes in ½ cup of boiling water. Add 1 tablespoon minced onion, and 2 tablespoons minced parsley to 2 cups left-over beef (steak or roast), chopped fine, then 3 beaten egg yolks. Melt 2 tablespoons butter, add 2 tablespoons flour and when smooth, add gradually 1½ cups milk. Cook, stirring constantly until thick. Remove from the fire and add the dissolved bouillon cubes. Stir this into the meat mixture and set aside to cool. When cool fold in the whites of the eggs beaten until stiff. Pour all into a buttered baking dish and bake in a hot oven. Serve immediately and be careful to avoid a draught while taking to the table, or it may fall.—Mrs. Jesse Jones, Abingdon, Ill.

MEAT TURNOVERS

Make pie crust, roll out thin and cut into 5 inch squares. Moisten 1 cup cold beef, chicken or other meat cut fine or chopped in the brown gravy or in a little white sauce and add grated onion. Place a spoon of the meat in the center of each square of pie crust, fold over the edges into a triangle, and fry in deep fat.—Mrs. Lora Stevens, Gerard, Ill.

WARMED OVER BEEF

The remnant of pot roast or any left-over meat, ½ an onion, pepper, salt, 1 tablespoon drippings or butter, 1 cup stewed tomatoes. Heat drippings, brown sliced onion in it and stir in tomatoes. When they have reached the simmering point, lay in the sliced meat, lower flame and heat through. Season to taste.—Mrs. Cronan, Glen Ellyn, Ill.

LEFT-OVER ROAST BEEF SUPPER DISH

Chop or cut fine the left-over roast beef; chop an onion fine. Put into a baking dish and cover with the left-over gravy. Cook ¾ of an hour. Have hot mashed potatoes ready. Remove the dish from the oven and spread the mashed potatoes over the top. Return to the oven to brown.—Mrs. Ellen Spath, Auburn, Ill.

LEFT-OVER BEEF—UNCOOKED (KIBBEE)

Chop uncooked, tough bits of beef which the delicacy of some meat dish has required thrown out, put them twice through the grinder. To each pound allow a tablespoon of grated onion, a tablespoon of chopped parsley, a teaspoon of salt, just a dash of pepper and ½ cup of nuts. Form into balls about the size of an egg. Stand in a baking pan, add ½ pint of strained tomatoes, a tablespoon of butter, and bake slowly 30 minutes, basting 3 or 4 times. If more than 1 pound of meat is used all of the ingredients must be increased accordingly.—Mrs. C. W. Brown, 602 Jefferson St., Joliet, Ill.

APPETIZER

Prepare thin, dainty triangle of toast. Spread with thin layer minced ham mixed with mayonnaise. Sprinkle with a few drops of lemon juice.—Mrs. Lulu Carlson, Rockford, Ill.

HAM BALLS

Chop equal quantities of cold boiled ham and potatoes wet with beaten egg. Roll in flour and fry light brown.—Bertha D. Conyers, Glen Ellyn, Ill.

BARBECUED EGGS AND HAM

Heat 2 tablespoons of butter and fry in it ½ teaspoon finely grated onion. Have ready 1 cup of cold boiled ham, which has been minced and seasoned well with pepper, mustard, 2 tablespoons salad oil and 1 of vinegar, then left to stand, covered for 2 hours in a cold place. Stir this much into the butter, cook, still stirring and tossing it until smoking hot all through, add 6 well beaten eggs and scramble. Serve upon buttered toast that has been moistened with a little stock.—Lena Hopkins, Carbondale, Ill.

TOASTED HAM BISCUITS

Split fresh tea biscuits, spread thin with butter. Then add a slightly thicker layer of minced or deviled ham. Place under the flame in gas oven until ham heats through and spreads, and the biscuits crisp a little around edges. Delicious for luncheon.—Mrs. Ray Egan, Charleston, Ill.

DEVILED CAKES

To small cup of deviled ham add 3 small mashed potatoes, 1 egg, 4 soda crackers rolled to fine crumbs; salt and pepper to taste. Mix thoroughly and shape into small cakes. Fry brown in hot lard. Delicious with poached egg.—Mrs. Chas. Schmidt, Kankakee, Ill.

HAM CAKES

Take the odds and ends of boiled ham, chop fine, add hard boiled eggs and a little flour, mix and make in flat cakes and fry in a little butter until brown.—Mrs. C. E. Anderson, 3647 Forest Ave., Chicago, Ill.

CANAPES

These are small portions of bread covered with simple or compound mixture of fish, meat, eggs, cheese, etc., seasoned highly, and served as a first course, to tempt the jaded appetite. Cut either white, graham, rye or brown bread in ¼ inch slices, and then in oblongs, triangles, rings, circles, crescents or diamond shape. Butter and brown in the oven, or sauté in vegetable oil, or fry in deep fat. Cover with either of the following combinations, and arrange on individual plates on a doily, or on a large shallow dish, slightly overlapping, or in any attractive combination of color and shape. The following are some acceptable combinations, all of which are improved by a little sprinkling of ham:

No. 1.—Equal portions of mashed sardines and hard yolks, season with lemon juice; pile it in center of bread with minced whites around it and lay slivers of pickle across diagonally.

No. 2.—Spread with French mustard, grated cheese, and a thin slice of pimola, or a border of chopped green pepper.

No. 3.—Creamed butter, minced watercress, lemon juice, and minced lobster or crab, or a layer of caviare, or anchovy paste.

No. 4.—Minced ham or tongue, made into paste with creamed butter and mustard, and garnished with minced olives, or pickles, or a slice of fresh cucumbers.

HAM CANAPES

Mix ½ cup minced ham, 2 tablespoons butter and seasonings to a smooth paste; cut the bread into circles, fry brown and spread with the ham mixture.—Mrs. Louise King, Sycamore, Ill.

JEFFERSON CANAPES

Trim 3 slices of bread, toast and lay them on a platter. Slice lean cooked ham thin with a little mustard on it and place on each slice a layer of cooked mushrooms and tomatoes. Dredge grated Parmesan cheese on top, and strew fresh bread crumbs over the whole. Place in hot oven for 10 minutes. Lay on a heated dish, cover with a folded napkin and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

LITTLE RED DEVIL CANAPES

Make into a paste a breast of chicken and a small cup of minced or deviled ham. Add a little finely grated cheese. Spread the mixture on small pieces of toast and serve.—Mary Madden, Urbana, Ill.

POTATO AND HAM CROQUETTES

Two level cups mashed potatoes, ½ cup dry bread crumbs. Put level cup minced ham on stove with 2 egg yolks and stir hard and let it barely heat, add 2 level cups mashed potatoes, cool, make

eight small balls, cover with mashed potatoes. Roll in fine dry crumbs and then in egg whites, slightly beaten, with ¼ cup cold water, then in crumbs again. Fry in deep fat or bake 20 minutes in hot oven.—Mrs. W. O. Myers, Athena Chapter No. 417, O. E. S.

CROQUETTES A LA UNDERWOOD

Chop very fine pieces of veal. To 2 parts veal take 1 part deviled ham, one well-beaten egg, and one-half cup of milk. Salt to taste. Mix with fine cracker crumbs to a paste, thick enough to knead into small croquettes. Fry quickly in deep fat after rolling in egg and crumbs. Serve with tomato sauce.—Mrs. Lawrence Biggers, Vermont, Ill.

HAM DANDY

One cup chopped ham; ½ cup chopped hard-boiled eggs, season with salt and pepper and stir into milk gravy. Bake and serve hot, in pepper shells. This is good made from any left-over meats, including liver and bacon.—Bertha T. Conyers, Glen Ellyn, Ill.

Variation 1.—Mix 1 tablespoon of mustard, 1 of vinegar, 2 of melted butter, a dash of cayenne, spread the mixture on both sides of meat, sprinkle ½ pound raw ham, cut in thin slices, with flour, and broil over clear coals for about 10 minutes. Serve immediately on a hot dish.—Mrs. D. E. Gentry, Glencoe, Ill.

DEVILED HAM

Deviled ham affords a most satisfactory method of utilizing remnants of coal boiled ham. Allow ⅓ of fat to ⅔ of lean; chop the meat as finely as possible and to every quart of it allow 1 tablespoon of white sugar, 1 teaspoon of dry mustard, 1 saltspoon of cayenne, ½ cup of vinegar. Mix the seasoning well with the meat, and press the whole in a bowl. It is ready to serve at once.—Mrs. W. D. Brown, Chicago, Ill.

DEVILED MEAT

Chop lean boiled ham or other meat very fine; to each pint of ham add 1 teaspoon mustard, 1 tablespoon flour, ½ cup boiling water; press into molds, to slice or for sandwiches use the following salad dressing: 1 egg, well beaten, ½ cup sweet milk, or cream, 1 tablespoon mustard, 1 teaspoon sugar, 1 teaspoon salt; cook all together until thick; when cold, add ½ cup strong vinegar.—Mrs. Chas. E. Bartlet, Chicago, Ill.

DEVILED HAM FRITTERS

One-half cup deviled ham, 1 cup boiled rice, or freshly mashed potato; 2 eggs beaten light, 1 cup flour with teaspoon of baking powder sifted in, a little cream. Blend thoroughly in order given, adding cream until soft enough to drop by spoonfuls. Fry in deep hot fat, and serve at once.—Mrs. Chas. Whiler, Peoria, Ill.

HAM FRITTERS

Mix 2 cups fresh bread crumbs, 2 cups chopped boiled ham, 2 beaten eggs, 1 cup milk, ¼ teaspoon soda, salt and pepper to taste, well together with flour to make a batter that can be dropped from a spoon. Drop by tablespoonfuls into hot fat and fry a delicate brown. Serve hot.—Mrs. C. E. Sheldon, Clinton, Ill.

HAM AND KORNLET FRITTERS

To 1 cup of ham, boiled and chopped, add 1 cup of corn and ½ cup milk, beat 1 egg until light and add to the above mixture with flour enough to hold together. Season with salt and pepper and fry in deep hot lard. Serve hot.—Mrs. Nathan Felvy, Galesburg, Ill.

SKINNER'S MACARONI AND HAM

Put in a buttered pudding dish macaroni in layers with minced cold boiled ham, seasoned with mustard and minced onion; beat 1 egg, add a cupful of milk or cream and pour over the macaroni and ham; season with salt and pepper to taste and bake in a hot oven 10 minutes.—Mrs. A. J. Barnard, Oswego, Ill.

HAM MOUSSE

Soak 1 envelope gelatine in ½ cup cold water and dissolve in ½ cup hot water, and add to chopped or ground ham; when cool add mustard, cayenne and cream, beaten until stiff. Turn into a mold, first dipped in cold water. Chill, remove from mold to serving dish, and garnish with parsley.—Mrs. Ray Aldeen, Savanna, Ill.

Variation 1.—Line a wet mold with aspic and allow to set. Put 2 cups cooked ham through a chopper, then rub it with the tomatoes through a sieve, add pepper and 4 tablespoons liquid aspic, then fold in 2 cups whipped cream. Pour into the mold, cover with aspic and set aside to cool. Turn out carefully and decorate with parsley.—Mrs. Lester Lambkin, Cuba, Ill.

NOODLED HAM

Make the noodles by beating 1 egg with a saltspoon of salt until very light. Add as much flour as it will require to make a stiff dough (eggs vary in size so the exact amount cannot be given), roll very thin and cut in narrow strips. Roll these between the hands till round like shoe strings, then break in pieces an inch or two in length. When dry put 2 cupfuls of them in a stew pan, pour over enough boiling water just to cover them and boil 10 minutes. Chop enough cold boiled ham to make a large coffee cupful (in slicing the ham one can save all the crumbs and small pieces that are trimmed from the bone). Butter an earthen dish; put in a layer of noodles after carefully draining them, then a layer of ham and so on, alternating the layers, finishing with the ham. Beat 2 eggs and add 1 cup of cream or rich milk and pour over the top; cover with a thin layer of bread crumbs and little dots of butter. Bake a delicate brown. Serve in the dish in which it is baked.—Mrs. Sarah Decus, Paris, Ill.

EGG NOODLES WITH MOLDED HAM

Mix 1 cup diced cooked ham, 1 teaspoon poultry seasoning, salt and pepper to taste, 2 cups unflavored gelatine, 1 tablespoon grated cheese, and parsley, then turn it into a wet mold; strain the gelatine over it and set aside to become firm. Prepare egg noodles, cook, and let cool. Turn ham on to a dish, surround with 1 cup noodles, sprinkle with 1 teaspoon grated cheese, and garnish with Parsley. —Mrs. Barney Thomas, Charleston, Ill.

HAM PATTIES

Mix 1 cup of finely-chopped cooked ham, ¼ cup of fine bread crumbs, 1 tablespoon melted butter. Mix the meat with the bread crumbs and seasoning; add the butter, melted. Moisten with ¼ cup milk, and half fill the greased patty pans with the mixture. Break one egg carefully on the top of each, sprinkle with a little salt and pepper, and cover with fine bread or cracker crumbs. Bake 8 minutes in a quick oven. Serve at once.

LITTLE TECO HAM PIES

Line little patty pans with a thin crust made of pancake flour into which 1½ tablespoons butter or lard has been rubbed and which has been moistened with cold water. Mix together 1½ cups finely minced ham, ¼ cup thick white sauce, onion juice and parsley, half fill the pans and set on a crust made of the crust mixture. Bake about 15 minutes in a moderate oven and serve hot or cold. Chicken may be substituted for the ham. This same crust may be used to advantage with any kind of meat pie.—Rosa Bonn, Petersburg, Ill.

LEFT-OVER HAM WITH MASHED POTATO

To 1 cup of chopped ham add 2 cups of highly seasoned mashed potatoes. Mix well and add 2 teaspoons of finely chopped onion, 1 teaspoon of finely chopped parsley, ½ teaspoon of dry ground mustard, 6 stuffed olives, finely chopped and a ½ cup of scalded milk, mix thoroughly. Turn into a well greased baking dish, heat 3 tablespoons of bacon fat in a saucepan; toss in 1 cup of soft bread crumbs and stir with a fork until crumbs are well coated. Cover ham with prepared crumb and bake in a hot oven until mixture is heated through and crumbs are browned.—Mrs. C. H. Higley, Glen Ellyn, Ill.

POTTED HAM

Use the scraps of boiled ham, add a little melted butter and chop it in a food chopper, first with the medium and then with the fine cutter. Season with cayenne pepper. Put into jars and press it down smoothly. Pour a little melted butter over it and set away. Serve cold.—Mrs. Emma Wormley, Oswego, Ill.

Variation 1.—Use for this the harder portions and the pieces that do not make presentable slices. Allow ⅓ fat to ⅔ lean. Mince fine enough to make a smooth paste. Season with salt and cayenne pepper. Heat thoroughly and pack firmly in small pots. —Vera Brown, Salem, Ill.

Variation 2.—The tiny scraps from cold boiled ham can also be utilized in the following manner: Chop very fine, first removing all gristle and hard pieces, then pound to a paste in a mortar, or use a meat grinder. Measure the meat and to every cup add ½ teaspoon of mustard and ½ teaspoon of paprika. If dry add melted butter enough to moisten. Pack lightly in small earthen cups—paste paper over them and set them in a pan of boiling

water and bake slowly 1 hour. This paste is very nice for sandwiches.—Mrs. Leon Waverley, Fairbury, Ill.

CHICKEN AND HAM PIE

Mince finely any left-over cold cooked chicken. Have ready 4 good-sized slices of cold boiled corned ham, cut into strips. Put a layer of ham in the bottom of a buttered bake-dish, season with chopped mushrooms and parsley, salt and pepper, and add a layer of white sauce, the base of which is the liquor in which the chickens were cooked. Next place in the dish the pieces of chicken in regular order, and upon these the yolks of hard-boiled eggs. Repeat the seasoning and the sauce, lay a few strips of ham over the top, cover with a good paste, wash the pie with beaten egg and bake for 1½ hours. If you have no mushrooms, you may substitute a little mushroom catsup.—Mrs. M. Maston, 917 W. Monroe St., Chicago, Ill.

HAM PUFFS

Add 2 cups flour all at once to 1 cup boiling water and stir briskly until the mixture leaves the side of the pan. Take it from the fire and beat in 4 unbeaten eggs, 1 at a time. Stir in 6 tablespoons finely chopped ham and seasonings and fry in deep smoking fat, a dessert-spoon of the batter at a time. Fry a golden brown, drain on paper and garnish with parsley.—Mrs. Esther Dawn, Kenwood, Ill.

CORN HAM PUFFS

Mix together well, 2 cups flour and 1 cup boiling water, then gradually beat in 2 eggs. Add to this 1 cup corn, 1 cup finely chopped boiled ham and season with salt and pepper. Drop batter by spoon into smoking hot fat and fry to a golden brown. —Mrs. Myrtle Sullivan, Murphysboro, Ill.

HAM SANDWICHES

Ham has always been a popular sandwich combination and we are giving 33 methods for its use. Any other meat in very small quantities can be used in the same combinations. Many others will be suggested by these.

1. Ham sandwich made of plain white (thin slices) bread—spread with minced or deviled ham.
2. Entire-wheat bread (thin slices) spread with minced ham and thin slices onion—Spanish onion preferred.
3. Brown bread (thin slices) spread with deviled ham and chopped English walnuts.
4. Thin slices bread spread with minced ham and chopped olives.
5. Thin slices entire-wheat bread spread with chopped scraps of ham and mayonnaise.
6. Thin slices bread spread with slices ripe tomato and mayonnaise and thin slices of ham.
7. Thin slices bread spread with ham and chopped Spanish peppers and mayonnaise.

8. Thin slices bread spread with ham and thin slices chicken and mayonnaise.

9. Thin slices entire-wheat bread spread with minced ham and thin slices turkey, with mayonnaise.

10. Thin slices bread spread with ground ham and a mixture of chopped parsley, onion, and hard-boiled egg, salad dressing.

11. Thin slices bread with ham, lettuce, and mayonnaise.

12. Thin slices bread spread with minced ham and chopped celery and mayonnaise.

13. Thin slices bread spread with ground ham and thin slices cucumber.

14. Thin slices bread spread with minced ham and chopped peanuts with salad dressing.

15. Thin slices bread spread with ham and chopped pimentos.

16. Thin slices bread spread with ham, chopped green mangoes and mayonnaise.

17. Thin slices gluten bread spread with deviled ham. (Good with coffee.)

18. Thin slices white bread, chopped ham, with a few chopped capers and mayonnaise.

19. Thin slices rye bread—spread each slice with sliced ham —then put together with thin slices of Swiss cheese.

20. Thin slices entire-wheat bread, minced ham, chopped chives and mayonnaise.

21. Thin slices white bread with deviled ham and chopped dill pickle.

22. Split rolls and toast them, then spread with minced ham, and serve hot. (To serve with afternoon coffee.)

23. Mix well equal quantities of minced ham and hard-boiled eggs, chopped fine. Spread on thin slices of fresh white bread. Trim, and press slices together over a crisp lettuce leaf.

24. Slice thinly a loaf of fresh white bread. Spread the slices alternately with cream cheese and minced ham. Put slices together, one of each kind, over a crisp lettuce leaf. Trim crusts neatly.

25. Combine 1 cup boiled ham chopped fine, 8 olives chopped, 2 hard-boiled eggs cut up fine with a knife, season with salt and pepper, slightly mix together and moisten with salad dressing sufficiently to spread on bread. This will spread on about 3 dozen sandwiches. (Small sweet pickles can be used instead of olives.) Roast pork can be used in the same manner as ham and makes a very good sandwich.

26. Rub ½ cup butter to a cream, add 1 teaspoon mustard, 1 tablespoon salad oil, a little red or black pepper, a pinch of salt, and the yolk of an egg. Mix thoroughly, then stir in as much chopped ham as will spread well. Place between thin slices of white or whole wheat bread.

27. Put a thin slice of minced ham in slightly buttered bread. Add lettuce if preferred.

28. **Deviled Ham Sandwiches.**—Chop fine 1 cup of cold boiled ham. Rub the yolks of 2 hard-boiled eggs smooth with 3 table-

spoons of melted butter, mix with the ham, ¼ teaspoon of mustard, 1 teaspoon of lemon juice, and season to taste. Spread on thin slices of bread.

29. **Mixed Sandwiches.**—Chop fine 2 cups boiled ham, 1 box sardines, 6 good-sized cucumber pickles. Spread on bread, and then lightly with mustard.

30. **Sandwiches a la Motor.**—Shape very thin slices of sandwichbread with cake cutter. Remove portions of upper layer to form wheels. Spread with minced ham.

31. **Ham and Nasturtium Sandwiches.**—Have 1 cup of cold boiled ham run through a meat grinder, ¼ cup of finely chopped nasturtium stems; nasturtium blossoms for a garnish. Mix the nasturtium stems and the ham with salad dressing. Spread on thinly sliced strips of bread. Place petals of crimson nasturtiums around edges of sandwiches, just showing the color between the 2 slices. The bread should be buttered before it is sliced.

32. **Picnic Sandwiches.**—Chop English walnuts and olives, equal parts, and mix with good boiled ham chopped very fine. Cut bread in thin slices, buttered and add filling. If preferred olives may be used.

PEANUT AND HAM SANDWICH FILLING

One cup or ½ pound chopped ham, enough good vinegar to moisten well, 1 tablespoon peanut butter, a few drops of celery flavoring or dust with celery salt, pepper and salt to taste. Mix well and you will have the best ham sandwich you ever ate.—Mrs. W. L. Umbarger, Peoria, Ill.

EGG RISSOLES WITH HAM

Cut ½ pound ham or salt pork or bacon into small dice and fry gently until cooked. Break in 6 eggs and stir once or twice. When the eggs are sufficiently cooked, place on a dish and serve very hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

SCRAMBLED EGGS WITH HAM

While eggs are scrambling, drop in fine bits of boiled ham; stir well and serve immediately.—Laura Tilton, Greenup, Ill.

SCRAMBLED HAM AND EGGS

Put 2 tablespoons butter in pan; when melted add 1 cup lean boiled ham cut in small dice, a little pepper, a tablespoon chopped chives or onions; add 6, 8 or 10 eggs and scramble.—Mrs. Matilda Mason, Woodstock, Ill.

SCRAMBLED EGGS WITH TOMATO AND HAM

Cook together 1½ cups strained tomato, ¼ cup soft bread crumbs and 2 tablespoons butter 3 minutes; add 4 eggs well beaten into the tomato, stir constantly and when it thickens add ½ cup chopped boiled ham. Season to taste. Serve on hot baking powder biscuit not more than ½ inch thick when baked.—Mrs. Mary L. Wade, Austin, Ill.

ESCALLOPED HAM

Butter a baking dish and cover the bottom with cold boiled potatoes minced, or cut in quarter-inch dice. Season with salt and pepper. Cover with a layer of minced ham and repeat until dish is three-quarters full. Cover top over with bread crumbs and pour over gravy or white or brown sauce to barely cover. Bake in moderate oven until thoroughly heated and the bread crumbs on top are browned. Celery salt or parsley may be used for additional seasoning.—Mrs. Frieda Falstaff, Virginia, Ill.

APPETIZING SCALLOP

Prepare 1 cupful minced, potted, deviled or ground left-over ham; 1 cupful fine bread crumbs; 6 hard-boiled eggs, sliced or chopped; parsley, butter, and seasoning. Arrange in alternate layers of crumbs, egg, and ham, in buttered pudding dish. Top with crumbs moistened with butter. Bake twenty minutes in brisk oven. Serve with parsley and white sauce.—Irma Dayton, Harrisburg, Ill.

SHREDDED HAM WITH CURRANT JELLY SAUCE

Put ½ tablespoon butter and ⅓ cup current jelly into pan. As soon as melted, add cayenne, ½ cup water or diluted lemon juice, 1 cup cold cooked ham cut in small strips; simmer five minutes. Serve hot.—Wenda Morgan, Canton, Ill.

HAM OR CHICKEN SOUFFLÉ

Beat yolks and whites of 3 eggs separately. To the yolks add 1 cup deviled ham or chicken, 1 teaspoon chopped parsley; salt and pepper to taste. Beat until light; then add beaten whites of eggs, mixing thoroughly. Pour into buttered baking dish and bake in a hot oven 8 or 10 minutes. Serve with cream sauce. —Mrs. L. E. Evans, Morris, Ill.

DEVILED HAM SOUFFLÉ

Stir ham into 2 cups freshly made cream sauce and when cool add the beaten whites of 4 eggs. Bake in a buttered baking dish in a hot oven, garnish with parsley, and serve at once.—Amanda Gleason, Nauvoo, Ill.

HAM SUPRISE

Take 2 slices of ham (cold boiled) cut in medium-sized pieces. Make a batter with 1 egg, ½ cup of milk, a pinch of salt, a teaspoon of baking powder, and sufficient flour to make a smooth batter, (not too thick). Dip piece of ham in batter and fry a delicate brown in hot fat.—Mrs. B. P. Monahan, Cerro Gordo, Ill.

HAM TIMBALES

One cupful of milk, 1 cup bread crumbs; stir over fire until a smooth paste is formed. Add cold minced ham, 3 tablespoons butter, salt, pepper, whites of 2 eggs beaten stiffly. Fill buttered molds ⅔ full. Bake in pans in water in moderate oven. Garnish with hard-boiled eggs.—Mrs. L. A. Mahoney.

Variation 1.—Beat 2 eggs, add ¾ cup milk, 1 cup of cooked cold ham chopped fine, ¼ cup fine soft bread crumbs, half a teaspoon

of salt and a dash of pepper. Mix all thoroughly and turn into buttered timbale molds. Set in a baking dish on several folds of paper, surround with boiling water and let cook in a moderate oven until firm in the center. To serve, turn out of the molds and surround with the sauce. Finish with a sprig of parsley in each timbale. This mixture may be steamed in a tin holding a little less than a quart.—Mrs. Otis Humphrey, Springfield, Ill.

TIMBALE OF HAM

Stir 1 cup of cream, or 1 cup of thin white sauce, gradually into 1 cup minced ham; add 3 beaten eggs and mix thoroughly. Turn into buttered timbale molds, or patty pans, and bake standing on folds of paper and surrounded with hot water, until the centers are firm—about half an hour. Serve on a hot platter, turned from the molds and surround with cream sauce.—Mary Brown, Aledo, Ill.

COLD TIMBALES

Beat 1 cup cream stiff; add two large cans minced ham. Mix thoroughly with 1 tablespoon granulated gelatine dissolved in half cup hot water. Turn into cold timbale cases; chill and serve on crisp lettuce leaves.—Mame Mehgan, Gilman, Ill.

HAM TOAST

Toast and butter slices of bread, lay chopped boiled ham on, place in the oven for a few minutes. Beat up 6 eggs with milk, salt and pepper. Pour the eggs into a saucepan with a lump of butter and stir till thick, but do not boil. Put the ham on the toast on a platter, pour the eggs over and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

Variation 1.—Mince cold boiled ham very fine; stir in a pint of cream or butter, if preferred, add 2 eggs, well beaten. Boil and pour over nicely browned toast. Serve hot.—Mrs. Wm. Hughes, 361 Institute Place, Chicago, Ill.

HAM ON TOAST

Put a small quantity of ham which has been put through the food chopper with the medium cutter, in a stew pan with 2 hard-boiled eggs; also put through the chopper, mixed with a little water, salt and cayenne pepper. When hot spread on buttered toast.—Mrs. Irene Cooper, Cairo, Ill.

CREAM HAM TOAST

Melt butter size of egg in double boiler. Add teaspoon flour, 3 cups milk. When smooth stir in a small can minced or deviled ham. Pour over slices of freshly toasted bread, and sprinkle with crumbs of grated hard-boiled egg.—Mrs. Leon Wrigley, Decatur, Ill.

DEVILED HAM TOAST

Soak 1 cup of stale (not dried) crumbs in ½ cup milk until soft. Then add 2 beaten eggs and 2 tablespoons of minced or deviled ham. Mix thoroughly and fry by spoonsful on a griddle. Serve plain, or with a poached egg on each portion.—Isabella Radcliffe, Farmington, Ill.

TORTILLA OF HAM

Put ½ pound cooked, chopped ham in a pan with 1 tablespoon of butter. Pour in 3 well-beaten eggs, season, and stir for a moment, let the tortilla set, being careful that it does not adhere to the pan. When it is a little brown, turn and brown the other side.—Mrs. C. J. Jeffries, Winnetka, Ill.

WESTPHALIA LOAVES

Mix a quarter of a pound of minced ham with 1 pound of mashed potatoes well beaten until light, add a tablespoon of melted butter, 2 tablespoons of cream and 2 eggs; form into balls and fry in a little lard to a light brown. Serve with a brown thick gravy.—Mrs. Mayme McGowan, Carthage, Ill.

PORK AND BEAN SANDWICH

Cut thin slices from a loaf of brown bread, butter and put crisp lettuce leaves with a teaspoon of mayonnaise dressing on one slice. On the other spread a layer of pork and beans which have been mashed until smooth. Put slices together and wrap each sandwich separately in waxed paper. Delicious for school or picnic lunches.—Mrs. Pearl Hacker, Streator, Ill.

THE BEST EVER

Grind cold cooked pork. Parboil 6 large onions. Have 1 can or 2 cups tomato soup. Add to the meat cold cooked macaroni and the parboiled onions. Add soup and cook until thick.—Grace Pearce, Oswego, Ill.

CALUMET SUPRISES

Use dough same as for standard baking powder biscuit, roll thin and cut with biscuit cutter. Place small lump of cold cooked sausage and 1 strip of bacon on half biscuit; fold over and press edges together. Bake same as biscuits.—Mrs. Leon Courtney, La Grange, Ill.

K C SAUSAGE LEFT OVER

Sift together 3 times, 2 cups flour, 2 level teaspoons baking powder and salt; work in the shortening and add milk or water to make a dough. Roll into a thin sheet, cut into squares or rounds according to shape of sausage. Lay the cold cooked sausage on the pieces of paste, brush half the paste (on the edge) with cold water and fold to cover sausage. Bake 20 minutes. Serve hot.—Mrs. C. C. Ryan, Hinsdale, Ill.

PORK PATTIES

(To be made from left-over pork chops or pork roast; this is a close "counterfeit" of chicken patties.)

Cut the left-over pork into small pieces and also cut into small pieces an equal quantity of celery. Put the celery into a stew pan with just sufficient water to cover and stew slowly until almost, but not quite tender. Add this, with what little water is left in the stew pan, to the meat. Make cream sauce, the quantity, of course, depending upon the quantity of meat and celery; to a cupful of meat and celery, make a pint of the cream sauce. Add a dash of cayenne and any

additional salt and pepper which may be desired. Serve in individual pie shells which have either been baked in muffin tins, or which have been cut into circles with a doughnut cutter, using the larger circle for the bottom and putting the tiny one on top. If preferred, pour over toast.—Mrs. Carrie Mann, Maple Park, Ill.

PORK SANDWICHES

Left-over fried pork chops or ham—chop very fine. Season to taste. Mix salad dressing with it and make sandwiches for supper.—Rose Andrews, Glenn Ellyn, Ill.

PAO PING

Chop fine vegetables and cold pork; add seasoning and a little soye. Roll pie crust to thin strips. Fill strips with the meat, fold one end like a turnover, and bake them.—Mrs. Roy Reams, Naperville, Ill.

BOLOGNA SAUSAGE

Remove the outer skin of sausage. Slice the sausage very thin. Cover the bottom of a platter with leaves of parsley, and lay the sausage on top, each slice touching the other. Cut a few hard-boiled eggs into rings, and lay upon the sausage. Serve with cream or white sauce. Very small quantities can be sauted in the butter a few moments before making the white sauce. This gives a delicious flavor and makes the sausage go much farther.—Mabel Sturtevant, Rochelle, Ill.

CEREAL SAUSAGE BAKED

Slice cold cereal mush and lay over the bottom of a baking tin. Split cold cooked sausage cakes and lay one on each slice of cereal. Set in oven for half hour. Remove to a hot platter with a pancake turner and pour over a cream, white or brown sauce. Made with sausage fryings.—Mrs. E. G. Harris, Chicago, Ill.

MACARONI WITH SAUSAGE

Put macaroni into a baking dish or casserole, add cold cooked pork sausage cut in 2-inch pieces, 2 cups tomatoes, ½ teaspoon celery salt, ¼ teaspoon white pepper, thoroughly mixed. Bake in hot oven for 20 minutes. Serve in baking dish.—Mrs. Edward McLean, Rock Island, Ill.

LEFT OVER SAUSAGE WITH COLD SPAGHETTI OR MACARONI

Arrange in a baking dish alternate layers of spaghetti and bread crumbs and finely chopped sausage. Add 1 cup milk, sprinkle with bread crumbs and set in oven. Fry slice of apple in sausage drippings and cover spaghetti. Serve hot.—Gloria Swanson, Moline, Ill.

SAUSAGE AND MASH (English Dish)

Peel potatoes and put in pot in the usual way with salt; after they have boiled 5 minutes put 2 or 3 large onions on the top of them with the sausage let them cook 10 minutes, then shake the sausage in a frying-pan over a hot fire until brown; remove and

place the onion in the pan and chop fine; when brown make a gravy, mash the potatoes, put them on a hot platter around the sausage and gravy.—Mrs. A. Cohen, 454 E. 38th Place, Chicago, Ill.

SAUSAGE RISSOLES

Sift together 3 times 2 cups flour, 2 teaspoons baking powder and ½ teaspoon salt; work in 2 to 4 tablespoons shortening, and add milk or water to make a dough. Roll into a thin sheet, cut into squares or rounds, according to shape of sausage. Lay cold, cooked sausage on the pieces of paste, brush half the paste with cold water, and fold to cover sausage. Bake 20 minutes. Serve hot with gravy made by browning flour in sausage fryings instead of butter or in beef fryings as in brown gravy.—Miss Frieda Zeeb, 208 N. 2nd Ave., Maywood, Ill.

SAUSAGE SANDWICHES

Mix into cold fried sausage a little cut-up celery, and season with paprika. If liked a little lemon juice can be added, or a few chopped pickles. Spread thin slices of bread with butter and place on them crisp lettuce leaves, and then place the sausage between.—Mrs. Leona Gray, Sterling, Ill.

Variation 1.—Thin slices of cooked pork, beef, or liver sausages, lettuce leaves and cucumber pickles. Arrange between slices of buttered bread.—Mrs. Chas. Clark, La Salle, Ill.

PORTUGUESE TOAST

Skin 1 cold cooked sausage link and cut it into slices an ⅛ of an inch thick. Put 3 tablespoons tomato sauce into small pan with 1 tablespoon of cold boiled rice and season to taste. Arrange some of the slices of sausage on pieces of finger shaped toast, let them slightly overlap each other. Spread the sauce over them, heat in the oven for a few minutes and serve at once. Cooked vermicelli may be used instead of rice.—Mrs. Ethan Allen May, Mayfair, Ill.

SAUSAGE TOAST

Fry 6 small links of sausage, enough to re-heat them; remove the skins, mix with a grating of cheese, and a tablespoon of mixed mustard; spread the mixture on slices of hot buttered tosat. —Mrs. C. J. Jeffries, Winnetka, Ill.

SWEETBREAD SANDWICHES

Put cold boiled sweetbreads through a potato ricer, moisten with ⅛ as much whipped cream, season with salt, cayenne and lemon juice. Spread on thin slices of buttered bread and cut in fancy shapes, or use chopped, cooked sweetbreads, mixed to paste with melted butter, and seasoned with pepper and salt. Minced ham may be added. Also chopped cooked sweetbreads, moistened with cream, seasoned with salt, cayenne and lemon juice, or chopped sweetbreads mixed with mayonnaise. Also, chopped sweetbreads mixed with chopped cucumbers or celery and mixed with mayonnaise.—Mrs. Ethan Earle, Mayfair, Ill.

SOUPS

CHILDREN'S DISH OF LEFT-OVER SOUP AND STALE BREAD

Soften stale bread in hot left-over soup, broth or stock for a short time. This is usually very popular with the little folks.

FATHER'S DELIGHT

Break up stale bread in small squares, salt and pepper to taste, place in vegetable dish and add a generous lump of butter, then if your potatoes for dinner are done drain off the potato water over the bread. This melts the butter and it's ready to serve. Is relished by old people and children.—Mrs. May Berkshire, P. N. G. Terre Haute Rebekah Lodge No. 461, Lomax, Ill.

LEFT-OVER STOCK

Have a crock in your refrigerator expressly for this. Collect for it the bones of cooked meats from which the meat has been carved, bits of poultry, bits of gristly roasts and steaks, cold vegetables, even a baked apple now and then. Twice a week put all, cracking the bones well, into the stock pot, cover deep with cold water and cook slowly until the liquid is reduced to half the quantity. Season to taste and strain, rubbing well all through the collander. By addition of barley, rice, tomatoes, or in fact almost any vegetable or cereal, you make an excellent broth from this compound of considered trifles.—Clara J. Gordon, Chester, Ill.

LEFT-OVER SOUP OR STOCK WITH TOAST

Take a loaf of bread several days old. Lay on a table or bread board, and with a sharp knife slice very evenly. Cut into squares, triangles or strips according to taste. Toast to a golden brown and lay on a hot platter or toureen. If you have a small quantity of juice from roast beef or mutton heat and pour over the toast piping hot. Dainty and appetizing for an invalid. Any left-over stock or soup in small quantities can be utilized in this manner. Toast may be cut in small squares but in that case it will float upon the surface of the liquid and does not make as attractive baking dish. If desired the stock or soup may be slightly thickened with flour and after boiling for about five minutes poured over the toast. To it can be added small quantities of left-over meat, fish or fowl. Cold gravy can be utilized in the same manner. —Mabel Sturtevant, Rochelle, Ill.

BREAD DUMPLINGS

Bread dumplings may be made for soups from bread crumbs and beaten egg dropped from a spoon or shaped like noodles.—Cecil Rawlings, La Salle, Ill.

GERMAN SOUP BALLS

1 teaspoon butter, 2 eggs well beaten, salt, a little nutmeg or ginger, cracker crumbs sufficient to form balls.—Mrs. C. E. Rawleigh, Glencoe, Ill.

NOODLES WITH MEAT GRAVIES

A good luncheon dish is made by using the gravy left from the dinner roast, and reheat without boiling. Then add a sufficient quantity of egg noodles, previously cooked.—Mrs. M. L. Adams, 576 Willow St., Wilmette, Ill.

VEGETABLES

BAKED LEFT-OVER VEGETABLES

A delicious way to serve left-over vegetables is to put them in layers in a deep granite dish that covers tightly and bake. In the bottom of the dish put the coarser vegetables such as turnip, onions, cabbage, beets, etc., covering the top with peas, as they will only get the steam. Use the water or juices which settles from the cold boiled vegetables for moisture. Add a little cream, butter, pepper and salt. Bake slowly ½ hour or longer will do no harm if slowly baked.—Ella Newman, Mendota, Ill.

Variation 1.—Butter dish and sprinkle with bread crumbs and put in 1 layer macaroni, 1 layer cold cooked pork and beans, peas, cauliflower, cabbage or cold mashed or chopped turnips, 1 layer cream sauce and macaroni on top and bread crumbs on top dotted with butter, bake about 40 minutes. Use butter freely.—Mrs. Mary I. Johnson, Tuscola, Ill.

VEGETABLE CHOWDER

Any left-over vegetables in small quantities as peas, carrots, stewed onions, etc., can be combined and heated in milk or cream sauce and make a tasty appetizing dish.—Mrs. Josephine Barker, Rochelle, Ill.

CREAMED VEGETABLES WITH POTATO BORDER

Beat 2 egg yolks, add 2 cups cold mashed potatoes, ½ cup cream or milk, and paprika. Pack in buttered mold, let stand until set, then carefully unmold and brush over with beaten whites of eggs and brown in oven. Reheat any vegetables left from dinner. If not already creamed, add cream sauce, fill in border.—Mrs. Mae Myers, Athena Chapter No. 417, O. E. S., Forest, Ill.

VEGETABLE CROQUETTES

In making croquettes put all vegetables through grinder, take bread and soak it. Put all together in bowl and mix thoroughly. Form in croquettes. Fry 2½ minutes. In this way you can use up all vegetables left-over.—Mrs. Geo. Unger, Rochelle, Ill.

VEGETABLE HASH

Chop potatoes, carrots, beets, turnips and 2 stalks of celery in a food chopper, using the medium cutter, after they have been boiled. Put all together in a pan, cover and set in the oven. When thoroughly heated, pour over them a scant pint of boiling milk or cream. Mix thoroughly and serve.—Mrs. Leon F. Courtney, Rock Island, Ill.

Variation 1.—Chop rather coarsely the remains of vegetables left from a boiled dinner, such as cabbage, parsnips, potatoes, etc.; sprinkle over them a little pepper, place in a saucepan or frying pan over the fire; put in a piece of butter the size of a hickory nut; when it begins to melt, tip the dish so as to oil the bottom and around the sides; then put in the chopped vegetables, pour in a very little hot water from the tea-kettle, cover quickly so as to keep in the steam. When heated thoroughly take off the cover and stir occasionally until well cooked. Serve hot. Those fond of vegetables will relish this dish very much.—Mrs. Della Meeks, Sterling, Ill.

JELLIED VEGETABLES

Take any left-over vegetables—string beans, peas, beets, celery, cucumber, peppers (or several of these combined) and mixed with gelatine prepared in the usual way with a little vinegar added (a ½ cup to 1 envelope of gelatine). Put all in mold and chill. May be served with or without mayonnaise and lettuce.—Mrs. Elliott B. McKeever, Moline, Ill.

LEFT-OVER SALAD

1 cup mashed potatoes (cold), 1 small onion cut fine, 1 small pickle, ½ cup or more of celery, and cold rice if any. Marinate with mayonnaise or French dressing, garnished with parsley or celery tops.—Nina Moore, Bement, Ill.

CLEOPATRA SALAD

Take diced cold potatoes and beets with cold cooked lima beans, corn, green peas. Mix lightly in a large bowl and as a distinctive touch, add sweet red peppers cut into crumpled ribbons. Serve on lettuce leaves with French dressing.—Mrs. F. Johansen, Rockford, Ill.

SCALLOPED LEFT-OVERS

Any cold cooked vegetables, cabbage, onions, carrots, cauliflower, potatoes, etc., may be mixed with a white sauce or placed in alternate layers with white sauce in a baking-dish, covered with buttered bread crumbs and baked in the oven until heated through and the crumbs browned.—Mabel Sturtevant, Rochelle, Ill.

SCALLOPED VEGETABLES WITH RICE

Put in a layer of cold cooked rice then a layer of tomatoes, a layer of onions, sliced. Combine the layers until the dish is full. Season each layer with salt and pepper to suit the taste, put a layer of cheese on top. Set in the oven and bake about 1 hour, keep stirring as it bakes.—Juanita Myers, Lomax, Ill.

VEGETABLE SOUFFLE

¼ cup butter; ¼ cup flour; ⅛ cup cream, ⅓ cup water in which vegetables were cooked, 1 cup cooked vegetables rubbed through sieve (carrots, turnips or onions) 3 eggs, salt and pepper. Melt butter, add flour, and pour on gradually cream and water;

add vegetables, yolks of eggs beaten until thick and lemon colored, and fold in whites of eggs beaten until stiff; then add seasonings. Turn in a buttered baking dish and bake in a slow oven.—Mrs. Lee Summers, Urbana, Ill.

Variation 1.—¼ cup butter, ¼ cup flour, salt and pepper, ⅛ cup cream or milk, ⅓ cup vegetable stock, 1 cup vegetable puree, 3 eggs. Cook the vegetables until very soft, and rub through a sieve. Melt the butter, add the flour mixed with the seasonings, and then the milk and vegetable stock. After it has reached the boiling point, add the yolks of eggs, beaten, and cook at a lower temperature, add the vegetable puree, and fold in the stiffly beaten whites of eggs, and pour in a buttered baking dish surrounded by water and bake in a slow oven. Any vegetable may be used as turnips, carrots, spinach.—Mrs. Cora Stanton, Urbana, Ill.

CREAM SOUP WITH LEFT-OVER VEGETABLES

Combine any cold cooked vegetables as mashed potatoes, peas, turnips, carrots, cabbage or cauliflower chopped, string beans or pork and beans, mashed to a paste. Heat by adding a little left-over stock or gravy. Make a thin cream sauce and add to the vegetable puree. Heat again and serve with toasted bread croutons.—Mrs. Alice Atwater, Rochelle, Ill.

HAM TOAST WITH VEGETABLES

Mix 1 tablespoon of finely chopped cold ham with the yolk of an egg and a little milk. Heat just to a boiling point, add left-over peas, carrots, turnips or string beans chopped fine, spread on thin buttered toast. A nice toast for an invalid who can just take a little solid food.—Mrs. Grace Hackett, Worthy Matron, O. E. S., Tuscola, Ill.

ASPARAGUS AND CHEESE

Make a cream sauce of butter, flour, milk and seasonings and stir in 1 cup grated bread crumbs and 4 eggs, boiled hard and chopped. Put in a baking dish in alternate layers, first asparagus and the sauce, cover with ½ cup grated cheese, ½ cup buttered bread crumbs and bake until the bread crumbs are well browned. —Anna Thornton, Bloomington, Ill.

CREAMED ASPARAGUS, PEAS, POTATOES, ETC.

Cut cooked asparagus or potatoes in pieces of uniform size, add to white sauce, made according to recipe given. Use equal measures of vegetables and highly seasoned sauce. Heat vegetables in the sauce and serve on toast or just plain. This is a good means of using up left-overs, and is often a welcome addition to Sunday night supper. Asparagus and peas combined are good in this way.—Mrs. Rose Newcomb, Sterling, Ill.

ASPARAGUS AU GRATIN

Pour over cold cooked asparagus in a baking pan a white sauce in which grated cheese has been melted. Sprinkle over the top buttered bread crumbs and brown in the oven.—Mary Carlton, Charleston, Ill.

LEFT-OVER BEANS

Left-over beans may be heated up in any kind of vegetable sauce, as cream, drawn butter, parsley sauce, brown sauce, tomato sauce, poulette sauce, veloute, etc.—Mrs. J. B. Eddington, 5148 Michigan Ave., Chicago, Ill.

BOSTON BAKED BEAN CAKES

Heat left-over beans with little water to moisten, rub through colander, season with salt, pepper and mustard. Put tablespoon of pork drippings or butter in frying pan, cook in it when hot a tablespoon of minced onion, taking care not to let blacken. When colored slightly, lay in cakes and brown on either side. Serve on toast or tomato sauce.—Mrs. Croson, Glen Ellyn, Ill.

BEANS, BOSTON BAKED, REHEATED WITH BACON

Have ready as many rounds of toast as individuals to serve. The toast may be made of any kind of bread preferred, with all crust removed. Put the beans in a "Guernsey-Ware" Covered Bean Pot, 2 or 3 tablespoons of boiling water, cover the dish closely and set into the oven to become very hot. In the meantime, roll strips of thin bacon (1 for each service) into a compact shape, pass a wooden toothpick through each to hold it in shape, put all in a frying basket and let cook in deep fat about 2 minutes, or until crisp; drain carefully. Dip the edges of the slices of toast in boiling water, salted, and dispose on a hot dish; spread each slice with butter, dispose the beans on the slices, and a roll of bacon on each.—Mrs. Orin Sherman, Winona, Ill.

BEANS AND MEAT

Cut either fresh or left-over bacon, ham or salt pork into round bits, and fry brown, with a little grated onion, add any kind of left-over string beans, lima, white or black beans, reheat thoroughly, and serve. Cold beans may be made palatable by warming up in a frying-pan in butter, with any kind of left-over meat.—Mabel Sturtevant, Rochelle, Ill.

BEAN ROAST

Mash 1 pound cooked beans, add ½ pound grated cheese, season to taste, and add enough bread crumbs to make mixture thick enough to form into a roll. Lay on a buttered tin and bake, basting with water. This can be served with tomato sauce also.—Mrs. Croson, Glen Ellyn, Ill.

BEAN SALAD

Take cold baked beans, slice an onion very thin. Use mayonnaise dressing—with cream is better, mix together. Serve on lettuce leaf. Keep cold.——Mrs. M. H. Cowdrey, Aurora, Ill.

BAKED BEAN SANDWICHES

Rub 2 cups of baked beans through a fruit press, add 1 teaspoon each of finely minced parsley and celery, 1 teaspoon of

onion juice and ⅛ teaspoon of made mustard. Spread between thin buttered slices of whole wheat bread.—Eloise Jennings, Winnetka, Ill.

Variation 1.—Beat ½ cup of baked beans to a smooth paste, add ½ teaspoon of chopped parsley and celery, ¼ teaspoon of onion juice and enough mustard to cover the end of the spoon. Spread between the slices of graham or rye bread.—Mrs. Clint Clearmond, Hinsdale, Ill.

BEAN SOUFFLE

Take any left-over beans, boiled, baked or creamed. Drain, press through a colander, season with salt, pepper, and butter, add 4 tablespoons of hot milk, and beat until very light. Fold in the stiffly beaten whites of 2 eggs, turn into a buttered baking dish, and bake for 20 minutes. The milk may be omitted, and 2 whole eggs used.—Mrs. Ross Hart, Lanark, Ill.

BEET HASH

Take cold boiled potatoes and the same measure of boiled beets, chop fine or put through the grinder, fry in butter. When nicely browned add a little water, cover, and heat for a few minutes longer. It is also made by taking equal parts of meat, potatoes and beets.—Mary Dillon, Freeport, Ill.

EGYPTIAN ROLLS

Do not throw away a single leaf of cabbage, even the outside green leaves may be scalded, the mid ribs removed, and the leaves used for Egyptian rolls. Put a tablespoon chopped meat in each and roll it up; cook these in salted water, and serve with a cream sauce, or English drawn butter.—Mrs. Chas. Messner, 6911 Perry Ave., Chicago, Ill.

LEFT-OVER CABBAGE

Chop left-over cooked cabbage real fine, brown a little flour, add juice cabbage was cooked in, to thicken. Put in cabbage, and let come to the boil, add pepper and salt to taste.—Mrs. Geo. W. Lamson, 28 Arlington Ave., Chicago, Ill.

BAKED CABBAGE

Chop cold boiled cabbage rather fine, stir in cream to moisten, add seasoning, if needed, and bake 5 minutes in hot oven.—Lora Lang, Morris, Ill.

FRENCH CABBAGE

Chop cold boiled cabbage in a food chopper, using the medium cutter, and drain until dry. Stir in melted butter, salt and pepper to taste. Add 4 tablespoons of cream or milk and put on the stove. When heated thoroughly, add 2 well beaten eggs, and then put into a buttered frying pan. Stir until very hot and light brown on the under side. Turn out upside down so the brown part will be on top, and serve hot.—Mrs. Rudolph French, Galesburg, Ill.

SCALLOPED CABBAGE

Cut ½ boiled cabbage in pieces; put in buttered baking dish, sprinkle with salt and pepper and add 1 cup white sauce. Mix well, cover with buttered crumbs and bake until crumbs are brown.—Mrs. T. E. Glocester, Morrison, Ill.

CARROTS AND ASPARAGUS

Reheat in milk or white stock equal quantities of sliced, cooked carrots and cooked asparagus, cut into short pieces. Thicken with flour cooked in butter, take from the fire, and add the yolk of an egg, well beaten. Season with salt and pepper, butter, and minced parsley.—Mrs. Joseph F. Merrill, 5010 Wentworth Ave., Chicago, Ill.

LEFT-OVER CARROTS

When you have some fried carrots left over from dinner, mash them up fine, add salt, pepper, and 1 egg, a little milk and cracker crumbs, make in patties and fry in hot lard. Serve at once.—Ella Neuman, Mendota, Ill.

CARROTS WITH CELERY

Dice 2 cups of cold cooked carrots and 2 cups of cooked celery. Make a cream sauce with 4 tablespoons butter, 3 tablespoons of flour and 1½ cups milk. Cook, stirring all the time until blended and thicken. Place the vegetables in a casserole, pour the sauce over and season with salt, paprika and a grating of onion. Cover with buttered crumbs and bake ½ hour in a moderate oven.—Mabel Sturtevant, Rochelle, Ill.

ESCALLOPED CARROTS

This makes a substantial supper dish. To do this take 2 cups carrots diced. Butter a baking dish, place a layer of carrots in the bottom, sprinkle thickly with breadcrumbs, which have been mixed with melted butter or other fat, and then add a layer of canned tomato pulp which has been well seasoned. Continue until the dish is filled, finishing with the crumbs. Bake for an hour in a slow oven.—Mrs. Lila Lawrence, Elmhurst, Ill.

CELERY USES

The green portions of celery may be put aside for stewing; the tender white part for serving raw; while the leaves and roots may be used for serving soups and sauces.—Mrs. C. W. Brown, Joliet, Ill.

BAKED CAULIFLOWER

Arrange the cold cauliflower in a flat baking dish. Pour over it any kind of white sauce. Beat 2 eggs, and stir into sauce. Cover the top lightly with breadcrumbs, scatter little bits of butter over it, and bake till brown. Serve very hot.—Mary Magento, Moline, Ill.

ESCALLOPED CAULIFLOWER

Place clusters of cold cauliflower downward in a buttered baking dish. Beat together a cup of bread crumbs and 2 tablespoons melted butter and 4 tablespoons milk, season and whip in a raw egg; pour over the cauliflower, and bake 20 minutes.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CORN FRITTERS

Beat well 2 eggs, add 2½ cups milk; scrape the corn from 5 or more ears of cold boiled sweet corn, add a teaspoon of salt and add flour enough to make a batter so it will drop from a dessert spoon. Fry in deep fat.—Mrs. W. E. Kittler, Rochelle, Ill.

CORN CAKES

Combine 1 cup left-over corn, 1 tablespoon flour, a pinch of salt, 1 teaspoon sugar, ½ teaspoon of baking powder, milk to make a batter and fry as batter cakes.—Winona Rebekah Lodge No. 38.

CORN CUSTARD

Make a custard of 1 cup milk to 2 eggs, little sugar and 2 cups corn pulp by splitting grains down after pressing out the pulp with a spoon or use left-over stewed, canned or dried corn. Mix well, dot with butter. Bake ½ hour. A teaspoon of cornstarch dissolved in milk adds to the firmness of this custard.—Mabel Sturtevant, Rochelle, Ill.

CORN OYSTERS

2 eggs well beaten, 2 tablespoons sweet milk, 2 tablespoons flour, ½ teaspoon sugar, ½ teaspoon salt, a pinch of soda, 1 cup canned corn. Have hot grease in spider, put tablespoon batter in each oyster, turn as soon as brown. Fry quickly and eat while hot.—Mrs. W. H. Cowdrey, Aurora, Ill.

PEPPERS WITH CORN

Cut a slice from the end of sweet peppers, remove the inside, and fill with left-over cooked corn, well salted. Replace the ends and bake. Peppers, like tomatoes, may be filled in so many ways that it is useless to endeavor to enumerate them, for the ingenious cook can multiply them without end.—Mrs. Amelia Edison, 4356 Berkeley Ave., Chicago, Ill.

ESCALLOP OF PEPPERS AND CORN

Cut enough sweet corn from the cob to make 3 cups. Take 2 or 3 sweet green peppers, and remove the insides, then slice them in very thin circles, and arrange a layer of the corn in a buttered baking dish, salt it, and then place some rings of the peppers, then another layer of the corn, and so on until the dish is filled, finishing the top with peppers. To a cup of cream or milk add 1 well beaten egg and 2 table spoons melted butter; pour this over the whole and bake for ½ hour in a hot oven. Canned corn may be used, in which case less cream will be needed.—Mrs. Lee L. Lamping, 801 S. Kedzie Ave., Chicago, Ill.

CORN SCALLOP

½ can corn, 2 eggs beaten in ½ cup milk. Mix with corn and add enough bread crumbs to stiffen. Sprinkle bread crumbs over top, dot with butter and bake.—Mrs. Earl May, Virginia Hotel, Chicago, Ill.

ESCALLOPED CORN

Beat 2 eggs until light. Add 1 pint milk, salt to taste, 2 tablespoons of cracker crumbs or cornstarch and 1 cup of corn. This can be put in layers and less milk used. Dot freely with butter over top and bake ½ hour or until well browned. Cold creamed corn or corn off of cob can be used for this.—Mrs. W. E. Kittler, Rochelle, Ill.

CORN SOUP

Cut off cold boiled corn from cob. Have enough to make about 1 pint. Boil the cobs in about 3 cups of water and scrape all hearts and remainder of grain from them. Put the corn into the water left from boiling the cobs. Add a good sized onion, 1 green pepper, 1 stalk of celery and simmer in the corn cob water an hour and a half. Strain and put pulp through collander. Add 1 quart milk, a lump of butter the size of walnut, salt and pepper to taste and a teaspoon of sugar into which 2 teaspoons flour have been stirred. Left-over stewed or canned corn can be used for this soup also.—Mrs. Georgia Robinson, Rochelle, Ill.

CORN STEW

Fry out scraps of pork, add boiled potatoes or onions, add enough milk to make quantity desired. Lastly, 1 quart cold cooked corn. Bring to a boil. Season with salt and pepper.—Ella Neuman, Mendota, Ill.

SUCCOTASH

Cook 1 pint of corn pulp in as little water as you can without scraping. Put the cobs in a quart of water and boil hard for 20 minutes; remove cobs, and in this water boil 1 pint of shelled beans until tender. Drain, and mix with the corn. Add butter the size of a walnut, pepper, salt, and ½ cup of thick cream, more if liked. Serve hot.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Illinois.

BAKED CORN AND TOMATOES

For a good lunch dish, fill a baking dish with alternate layers of canned corn, tomatoes and toasted or fried baked crumbs, adding plenty of salt and pepper, a suspicion of sugar and generous piece of butter. Have the top layer crumbs. Bake ½ hour.—Flora Campbell, Quincy, Ill.

BAKED HOMINY

Stir into a pint of milk, a cup cold boiled hominy, and when this is smooth, add a tablespoon melted butter, a tablespoon sugar, a saltspoon of salt, and 4 well beaten eggs. Beat very light, and

pour into buttered pudding dish, and bake for about ½ hour, or until set and brown. This is a good accompaniment to roast beef. —Mrs. Selma Jennings, 3960 Langley Ave., Chicago, Ill.

HOMINY BALLS

Shape a quart of boiled mashed hominy into balls, roll in sifted crumbs, dip in a beaten egg which has been diluted with 2 tablespoons cold water; dip again in crumbs and fry in deep fat. Drain on soft paper. Serve as a vegetable, or with maple syrup as a dessert.—Mrs. Anderson Kent, Belleville, Ill.

HOMINY CROQUETTES

Beat 1 pint of hot, cooked hominy, 1 tablespoon hot milk and the yolk of an egg all together. Season with salt and let stand till cool. Shape the mixture into croquettes, then roll them in bread crumbs and fry in hot fat to a golden brown. Drain, lay them on a napkin, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

FRIED HOMINY

Stir together some cold hominy, 1 egg, well beaten, 1 tablespoon of melted butter, and a small quantity of milk. Heat over a slow fire and turn into mold and dredge lightly with flour. When cold, slice, put a lump of butter into a flat stewpan, and when hot put in the slices and fry until brown. Drain, pile on a dish, and serve with maple syrup.—Mrs. E. D. Kelley, Winnetka, Ill.

HOMINY FRITTERS

To 1 pint hot boiled hominy add 2 beaten eggs, ½ teaspoon salt, dash of pepper, ½ cup milk. When cool add flour to make a thin drop batter, and 1 teaspoon baking powder. Beat and drop in hot fat by small spoonfuls.—Mrs. Luke Main, Peoria, Ill.

LENTIL PIE

Put 1 tablespoon of butter in a saucepan, and when melted, add to it 1 finely chopped onion, and let this fry slowly for 10 minutes; then add 2 cups of boiled German or Egyptian lentils, and ½ cup of brown, or German sauce, and when heated through, pile into a deep dish; dredge with pepper and salt, cover with pie-crust, and bake in the oven till brown.—Mrs. Andrew Parker, 6421 Ellis Ave., Chicago, Ill.

ESCALLOPED MUSHROOMS

Put the mushrooms in a butter baking-dish with alternate layers of crumbs, seasoning each layer plentifully with butter; add salt, pepper and a gill of cream or gravy. Bake 20 minutes, keeping covered while in the oven.—Mrs. E. D. Kelley, Winnetka, Illinois.

MUSHROOM CROQUETTES

Press 1 cup of cold mashed potatoes through a sieve, add 2 cups of mushrooms which have been cut in pieces and simmered

in 2 tablespoons of butter for 20 minutes. Sprinkle with salt. Beat 2 eggs, form into balls, and fry in hot oil.—Mrs. E. D. Kelley, Winnetka, Ill.

ESCALLOPED ONIONS

Cut up boiled onions, using the medium cutter of a food chopper. Put a layer in a baking dish and season with salt and pepper and bits of butter. Then put a layer of bread or crackers cut with same cutter. Repeat the layers having the bread or crackers on top, until the dish is full. Pour over it what milk the dish will hold and bake 20 minutes.—Mrs. Carrie Lane, Bloomington, Ill.

PARSNIP BALLS

Dissolve a bouillon cube in 1 tablespoon boiling water and add 2 cups mashed hot parsnips (they must be entirely free from lumps). Whip in 2 tablespoons butter and then add 1 well-beaten egg, ¼ cup bread crumbs and any additional seasoning desired. Let cool. Roll into small balls, cover each with flour, then beaten egg, then bread crumbs and fry in hot fat to a delicate brown. Drain on brown paper and serve on a hot round platter garnished with parsley.—Mrs. Adrian Reams, Sterling, Ill.

Variation 1.—Mash and season boiled parsnips. Remove from the fire, and before it cools add 1 well-beaten egg. When cold make into balls about half the size of an egg. Dip into beaten egg, then in bread crumbs. Fry a pale brown in boiling lard or Ko-nut.—Mrs. E. D. Kelley, Winnetka, Ill.

CREAMED PARSNIPS

Chop cold boiled parsnips in a food chopper with the coarse cutter. Put them on the stove with 2 tablespoons of butter and pepper and salt to taste. Shake until it boils. Take up the parsnips and add to the butter, 3 tablespoons of cream or milk, which has been mixed with ¼ of a spoon of flour. Let it boil up once and pour over the parsnips. Creamed carrots are prepared in the same way.—Mrs. C. O. Cross, Ottawa, Ill.

PARSNIP CROQUETTES

Mash up left-over parsnips, add a little mashed potatoes, and mix with cracker or bread crumbs. Form and drop into hot fat. —Jane Parker, 803 S. 2nd Ave., Maywood, Ill.

PARSNIP FRITTERS

Mash boiled parsnips until very smooth. Season with salt, pepper and butter or a little cream, for minto cakes, roll in flour, and saute in a hot frying-pan with a little dripping or butter. Parsnips may be cut in slices, boiled, drained and served with a white sauce, or the slices may be sauted in butter or dripping.—Mrs. Leon Courtney, Quincy, Ill.

ESCALLOPED PARSNIPS

Mash enough boiled parsnips to make a pint. Add 2 tablespoons each of butter and cream, 1 egg, well beaten, and a pinch

of salt and pepper. Put into a buttered baking-dish, alternate layers of parsnips and crumbs, having crumbs on the top. Melt a tablespoon of butter in ¼ of a cup of milk, season with salt and pepper, and pour over the parsnips. Bake until brown, and serve in the baking-dish. The layers of crumbs and the milk may be omitted.—Mrs. F. C. Harris, Chicago, Ill.

BAKED PEAS OR BEANS

Combine ¼ cup lard, ¼ cup flour, ¼ cup milk, add 2 or 3 egg yolks and beat the whites stiff, then add 1 cup cold boiled beans or peas, mashed. Bake till done, season with salt and pepper.—Ella Newman, Mendota, Ill.

CANNED PEAS WITH ONION

Put 1 tablespoon of butter in a saucepan, and when melted, add 1 tablespoon of chopped onion; let simmer for 5 minutes, then add peas, left-over from can drained of their juice, and ¼ of a cup of cream or milk; season well with salt and pepper, and serve after 10 minutes' slow cooking.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

DUCHESSE PEAS

Mash 6 boiled potatoes, add salt and pepper to taste, 2 tablespoons of melted butter, yolks of 4 eggs, 4 teaspoons of grated cheese, 2 tablespoons of cream; mold in oblong wells, brush with egg, bake a delicate brown, fill cavities with hot, seasoned French peas.—Eloise Jennings, Winnetka, Ill.

PEA PANCAKES OR FRITTERS

Take a pint of cold boiled peas, heat and mash them and rub through a colander, season with pepper and salt and a tablespoon of butter; when cold, add to the pulp, the yolks of 2 eggs, well beaten, a cup of rich milk, 1½ cups flour, and ½ teaspoon soda, 1 teaspoon cream of tartar, sifted 3 times with the flour, stir and beat well, and add just before baking the whites of the eggs, beaten stiff. Bake the same as pancakes and serve very hot.—Mrs. C. E. Westinghous, Mayfair, Ill.

PANCAKE PYRAMID WITH PEAS

Put ½ pint white sauce into a saucepan when hot, add 1 cup carrots and 1 cup green peas, and more seasoning if necessary. Stir over the fire until thoroughly hot. Fry ½ pint batter as for pancakes, and arrange first a pancake, then a layer of peas and another pancake, and so on until all are used, having a pancake on top.—Mrs. C. J. Canthorn, Wilmette, Ill.

PEAS IN POTATO NESTS

To 2½ cups of hot mashed potatoes, add a tablespoon of melted butter, a teaspoon of salt, ¼ teaspoon of white pepper, 2 tablespoons of hot milk or cream, 4 drops of onion juice and 1 well-beaten egg. Beat until light, and with this mixture line but-

tered individual casseroles or ramekins, marking the edges with a fork. Blend 2 tablespoons of butter and 2 tablespoons of flour in a saucepan over the fire; add gradually 1 cup of milk, stirring constantly to cook smoothly. Add salt, pepper and red pepper to taste, cook for 5 minutes, and add 1 cup of cooked or canned green peas. Divide the peas into the potato nests, place in the oven until very hot and serve. This is a dainty luncheon dish, and is a good way to make a few peas go a long ways.

ESCALLOPED PEAS WITH CHEESE

Open a can of peas, drain and run a little water through them on account of preservatives used. Make a white sauce of 1 pint of milk and tablespoon of butter, with just enough flour to keep it thin. Season with ½ teaspoon of salt. Put a layer of peas in a buttered baking dish, little sauce over, and a sprinkling of cracker crumbs and a layer of grated cheese. Then a layer of peas and so on to fill the dish. Have a few crumbs with little sauce and bits of butter on top. Bake as you would macaroni and cheese. —Margaret Fuller, Taylorville, Ill.

EGGS SCRAMBLED WITH PEAS

Beat 4 eggs well with a spoon, add ⅓ cup milk, salt, pepper. Melt 2 tablespoons butter in pan, turn in the egg mixture, cook and scrape from the pan until the egg begins to thicken; add peas and cook until creamy throughout, turn on hot plate. Serve at once.—Mrs. J. M. Tindall, Chester, Ill.

LEFT-OVER PEAS

The ½ cup of peas left in the dish may be added to tomorrow's consomme or used as a garnish for the breakfast omelet.—Mrs. C. W. Brown, Joliet, Ill.

SALAD OF COLD COOKED PEAS

Steamed or stewed peas, in fact peas served in any manner, may be combined with a little salmon or white fish shredded, added to a little celery, some minced onion and combined with salad dressing and served on lettuce leaves. This makes a tasty and appetizing salad. A spoon of dressing on top with a few of the whole peas sprinkled over adds to the attractiveness.—Mrs. Josephine Barker, Rochelle, Ill.

SHILLALAS

Have ready a white sauce and stir into it while hot 2 cups cooked peas, drained of their liquor, and then add a well-beaten egg, and the bread crumbs. When cool, form into flat cutlets, dip in flour, then in beaten egg, then in bread crumbs, insert an inch stick of macaroni in the end (to resemble a bone) and fry in hot fat to a delicate brown. Serve as a garnish on a platter of baked or steamed fish.—Mrs. Rose Sharpe, Prophetstown, Ill.

GREEN PEA SOUFFLE

Dissolve 1 bouillon cube in 1 cup boiling water. Melt 2 tablespoons butter and stir in the crumbs until coated. Mash 1 can or 2 cups cooked peas and add 1 cup milk, then the dissolved cube and the bread crumbs. Beat 2 eggs until very light and add. Pour into a buttered dish and bake for 20 minutes. Serve very hot and be careful not to jar and to avoid draughts, lest it fail.—Mrs. Hugh McGowan, Murpheysboro, Ill.

PEA SOUFFLE

Heat ¼ cup liquid fat, add ¼ cup sifted flour and stir until smooth. Add 1 cup hot skimmed milk and cook until mixture thickens, stirring constantly. Add 1 cup pea pulp, seasonings and yolks of 3 eggs. Beat the whites of eggs until stiff, add baking powder and carefully fold into first mixture. Put into greased pan and bake in slow oven until firm. —Mrs. Richard Dancey, Athena Chapter No. 417, O. E. S., Forest, Ill.

PEA TIMBALES

Press through a sieve left-over stewed or canned peas till you have a cupful; add 2 beaten eggs, a drop or 2 of onion juice, a ¼ of a cup of rich white sauce, a tablespoon of melted butter, and salt and cayenne to taste. Beat well, put into small buttered molds, and bake in a pan of water till they are set. Turn out on a hot dish and surround with more white sauce, or tomato sauce; or white sauce with chopped oysters in it.—Mrs. Orin Johnson, Cerro Gordo, Ill.

GREEN PEA TIMBALES

Press 2 cups cooked peas through a sieve, add ½ cup milk or stock, onion extract, salt, pepper, red pepper, and the whites of 3 eggs beaten until stiff. Press into buttered timbale molds, set in a pan of hot water, and bake in a moderate oven till firm. Unmold, serve on hot platter. Garnish with a sprig of parsley on the top of each timbale, serve with white sauce.—Mildred Spreen, Chicago, Ill.

LEFT-OVER PEAS ON TOAST

Peas left from dinner put on stove with quite a little milk. Toast bread to brown lightly on both sides, and butter first before serving. Pour hot peas over toast.—Mrs. T. J. Gorman, Choteo, Ill.

TO USE COLD BOILED POTATOES

Cut them in slices and brown in hot fat, or stew in milk or cream with parsley, or cut in half inch cubes and warm them in milk to cover, seasoned with butter, salt, pepper and parsley, or fry a golden brown in butter in which a teaspoon of minced onion has first been fried until yellow, then season with salt, pepper and parsley; or mix with sliced beet, yolks of hard eggs, parsley, onion, and lettuce, served with French or boiled dressing.—Mrs. William Schnuckel, Mendota, Ill.

TO WARM COLD LEFT-OVER POTATOES

⅔ cup milk, 1 egg, well beaten, salt and pepper to taste, 2 cups fine chopped potatoes, stir all together; heat deep baking-dish hot, and butter well, and pour in the mixture; sprinkle with flour and bits of butter, and bake in a hot oven until nicely browned.—Mrs. John P. O'Hara, 1449 E. 50th St., Chicago, Ill.

POTATO BALLS

Combine 1 cup mashed potatoes, ½ cup flour, 1 egg, 1 teaspoon baking powder, drop in hot fat. Very good.—Mrs. Geo. A. Law, Aurora, Ill.

Variation 1.—Mold cold mashed potatoes and flour, drop in hot grease, fry both sides brown.—Nina Moore, Bennett, Ill.

POTATO PUFF BALLS

1 cup mashed potato, 1 tablespoon flour in which is ¼ teaspoon baking powder, 2 tablespoons milk (less if thin), 1 egg. Fry in deep fat like fritters or doughnuts. If ground meat is added to the above it makes nice potato cakes.—Mrs. Marie L. Freea, Athena Chapter No. 417, Forrest, Ills.

BREAD TATERS

Soak scraps of bread in water and press dry, then crumb in frying pan with meat frying and place left-over potatoes with it and season with salt and pepper and fry and stir and fry until thoroughly cooked and serve in place of fresh fried potatoes.—Ethel Winterrond, Winona Rebekah Lodge No. 38, Newton, Ill.

CREAM POTATOES

Blend ½ cup sweet milk, 1 tablespoon butter, 1 tablespoon flour, ½ teaspoon salt, 1 teaspoon fine parsley, dash of pepper. Mix together, heat milk, then add 1 pint cold boiled potatoes. Cook 5 minutes and serve hot.—Mrs. Kate Hauk, Owaneco Rebekah Lodge.

POTATO CROQUETTES

Mix well 2 cups cold mashed potato, 2 eggs beaten light and cook until it falls away from sides of dish, stirring constantly. Set away until cold. Form into croquettes, roll in sifted cracker crumbs in beaten eggs, then crumbs again. Fry in deep fat.—Mrs. A. D. West, Moline, Ill.

Variation.—Mix 1 pint mashed potatoes (left overs), 2 tablespoons butter, cayenne, 1 teaspoon salt, celery salt, onion juice, 1 teaspoon chopped parsley, 1 egg yolk. Shape into smooth round balls then into cylinders. Roll in dried bread crumbs, eggs, and crumbs again. Fry in deep fat brown-Mrs. John Buck, Mendota, Ill.

DELMONICO POTATOES

Cut 5 cold potatoes into fine pieces, make a white sauce from 1 tablespoon butter, tablespoon flour, cup milk and seasonings, and

toss the potatoes lightly into the sauce. Turn into a baking dish, sprinkle with grated cheese, and bake till light brown.—Mrs. Mary Bryan, Terre Haute Rebekah Lodge No. 461, Terre Haute, Ill.

WARMED-OVER POTATOES

No. 1.—Slice thick or thin, and brown on each side in hot fat, salt and serve.

No. 2.—Cook minced onion, celery, or sweet pepper, in butter till yellow, add potatoes cut small, and toss about till hot, add a little milk or stock to moisten, and salt and pepper to taste. Vary it by browning it slightly, or adding minced parsley, or grated cheese.

POTATOES AU GRATIN

Have ready 1 pint of cold boiled potatoes cut into dice. Make a cream sauce with two level tablespoons butter, two level tablespoons flour, and one cup milk. Season with ½ teaspoon salt, and dash of pepper. Add ½ to ¾ cup of rich yellow cheese shaved or grated fine, and stir over hot water until cheese is dissolved. Put alternate layers of the sauce and potatoes in a baking dish and cover the top layer of sauce with buttered bread crumbs. Brown in quick oven.—Mrs. Walter Hamlin, Rochelle, Ill.

POTATO VEGETABLE PATTIES

Form mashed potatoes in patties, scoop out centers and put in any left-over vegetable, such as peas, corn, cabbage, carrots, etc. Place potato over center again, fry in lard or brown in greased pan in oven.—Mrs. Croson, Glen Ellyn, Ill.

POTATO PATS

Heat ½ cup milk, add 1 tablespoon butter and beat into 2 cups mashed potato. Then beat in 2 eggs, add salt to taste. Add a little scraped onion if desired. Bake in oven in greased pan. If desired half the potato mixture may be placed in pan, then a layer of ground cooked meat, then the remainder of the potato and baked in a glass baking dish.—Mrs. W. H. Opie, Athena Chapter No. 417, O. E. S., Forrest, Ill.

POTATO PUFFS

Beat 2 eggs, mix into 1 cup mashed potatoes with fork, then mix in the salt, and 1 cup flour with 2 level teaspoons baking powder, shape into fingers, fry in deep fryings and serve at once. —Mrs. Maude Slattner, Owaneco Rebekah Lodge,

Variation.—Mix 1 cup of cold mashed potatoes, 1 egg, 1 teaspoon baking powder, enough flour to roll in shape. Fry in hot fat.—Dora M. Brydon, Mt. Vernon, Ill.

POTATO PUFFERS

1 pint mashed potatoes, 1 teaspoon salt, 2 eggs, beat well, add 1 teacup flour, 1 heaping teaspoon baking powder, mix evenly. Form into long fingers and fry in deep fat. Serve hot with butter or syrup.—Florence Mahoney, Moline, Ill.

POTATO SALAD

Cut six medium-sized cold boiled potatoes, three hard-boiled eggs, one onion, and one head celery, in small pieces, and mix thoroughly with boiled dressing. Serve on lettuce hearts; garnish with small radishes.—Mrs. Walter Hamlin, Rochelle, Ill.

STUFFED POTATOES

Take left-over mashed potatoes, 1 egg, 1 cup bread crumbs, ½ cup cream, 1 onion, chopped, and season with pepper, salt and sage; shape into a loaf, and cool; cut in slices, dip in flour, and fry in a little butter.—Mrs. John J. O'Heron, 425 Homan Ave., Chicago, Ill.

CREAMED SWEET POTATOES

Slice cold boiled sweet potatoes about ¼ inch thick, and make a rich cream or drawn butter sauce, seasoned to taste, and heat the sweet potatoes in it. Garnish with parsley or sliced hard-boiled eggs, and serve hot.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SWEET POTATOES EN CASSEROLE

Boil 4 cups potatoes and mash while hot. Beat in 4 tablespoons butter and 2 tablespoons sugar. Dissolve bouillon cube in 2 tablespoons boiling water and when cool add it to ¾ cup cream. Beat the yolks of 2 eggs until thick and lemon colored, and whip into the potatoes; pour in the cream and bouillon. Put into a buttered baking dish, spread the stiffly beaten whites on top and bake in a moderate oven until the meringue browns.—Mrs. Ruth Greene, Chillicothe, Ill.

SWEET POTATO CROQUETTES

For eight croquettes use ½ cup hot milk; two generous tablespoons of butter; one teaspoon salt; 2 eggs; enough boiled potatoes to make a pint. When the potatoes have been mashed smooth and light, beat into them the hot milk and then salt and butter. Next beat one egg until light and beat this into the mixture, which should now be shaped into croquettes. Beat the second egg in a soup plate. Cover the croquettes with this egg and roll in bread crumbs. Fry in lard till they turn a rich brown. Serve at once. —Mrs. Lee Zager, West Pullman, Ill.

Variation 1.—Add yolks of 2 eggs to 2 cups boiled, steamed, mashed or baked sweet potatoes and season to taste with salt and pepper; stir over the fire until the mass comes away from the sides of the pan. When cold, form into small croquettes, brush over with beaten egg, roll in bread crumbs, fry in smoking hot fat until a golden color. This croquette mixture may be made into balls inclosing chopped cooked meat. When used in this way serve with sauce.—Mary Herrman, Kankakee, Ill.

FRIED SWEET POTATOES

Put the potatoes, 3 tablespoons butter and onions in a grying pan and fry them until brown. Lift them out and place on a

hot dish. Add some flour to the butter still in the pan and stir them together. Then pour in 1 cup stock, seasoning with salt and pepper. When taken from the fire add the beaten yolk of an egg. Pour this sauce over the potatoes when they are served hot.—Mrs John Adams, Sullivan, Ill.

SWEET POTATO PIE

Force 3 medium-sized cold cooked sweet potatoes through sieve or collander, add 2 eggs well beaten, ½ cup sugar, ½ teaspoon cinnamon, ½ teaspoon ginger, ¼ teaspoon salt, 2 cups milk. Substitute for pumpkin in single crust.—Mrs. Lee Merston, Malta, Ill.

SWEET POTATO AND PEANUT SALAD

1 cup coarsely chopped peanuts, 2½ cups diced cooked sweet potatoes, 1 cup diced celery, 2 tablespoons peanut butter, ½ cup salad dressing. Serve in lettuce leaves.—Nina Moore, Bennett, Ill.

SCALLOP OF SWEET POTATOES AND BACON

This is a good "left-over" when you have a little cold corned ham, and cold boiled or baked sweet potatoes. Mince the meat, fat preferred, and put a layer in the bottom of a bake-dish. Cover with sweet potato dice, pepper, and put in a layer of bacon. When all the materials are used up, cover with crumbs; add enough milk to wet the crumbs, cover and bake ½ hour. Uncover, and brown. —Mrs. H. W. Phelps, 1733 Kenilworth Ave., Chicago, Ill.

ESCALLOPED SWEET POTATOES

Butter a baking-dish or casserole and cover the bottom with slices of cold sweet potatoes. Sprinkle with sugar and dot with bits of butter, then another layer of potatoes, sugar and butter until all is used. Cover the top with buttered crumbs. To about a pint of potatoes so arranged, use one buillon cube dissolved in ½ cup of boiling water, and add a tablespoon of melted butter. When dissolved, fill the cup with rich cream or milk and pour over the potatoes. Bake in a moderate oven for half an hour, or until most of the moisture has been absorbed and the crumbs are brown.—Mrs. John Adams, Sullivan, Ill.

A SOUTHERN DISH

Cut cold, baked sweet potatoes into ¼-inch slices, and put them in an earthen dish. Spread each layer with butter, and sprinkle lightly with sugar, and bake until hot, and slightly browned. Sweet potatoes are much richer when twice cooked.—Mrs. Grace Lambert, 2728 Wabash Ave., Chicago, Ill.

SWEET POTATO WAFFLES

Mash 2 cups of boiled sweet potatoes through a sieve, and add 2 well-beaten eggs, first the yolks and then the whites; add ½ cup of sugar and beat again, 1 cup butter melted, and 1 pint

of milk. Add about 4 tablespoons of flour, enough to make a thin batter. Pour into greased waffle tins and cook over a quick fire.—Mabel Sturtevant, Rochelle, Ill.

PUMPKIN CORN BREAD

Mix well together 1 quart of corn-meal, sifted, 1 pint of cooked pumpkin, 2 tablespoons of lard, 2 teaspoons of brown sugar, 1 teaspoon of salt. Work all together, make in pones and bake in a moderate oven. This affords a nice means for using left-over pumpkin mixture which has been cooked up for pies.—Mrs. C. E. Clarkson, Wilmette, Ill.

SALSIFY SANDWICHES

Rub boiled salsify to a paste with cream and season with anchovy sauce and cayenne.—Mrs. Alex. Drexel, Park Ridge, Ill.

SPINACH BALLS

Equal bulk of finely chopped spinach that has been well seasoned, and very fine dry bread crumbs. Season highly with pepper, salt and cayenne. Add enough white of egg to moisten well, then stand aside to stiffen. Shape in balls size of a hickory nut; poach in the hot soup for five minutes, and serve three or four to each plate of clear soup. They are especially pretty in cream of spinach soup.—Mrs. Maurice Evans, Springfield, Ill.

SPINACH SANDWICHES

Chop cooked spinach and hard-boiled eggs, mixed with tartar sauce. Or chop cooked spinach, parsley and capers, rubbed to a paste with butter.—Mrs. C. E. Clarkson, Wilmette, Ill.

SPINACH SOUFFLE

Chop cold boiled spinach fine. Add the beaten yolks of two eggs, a tablespoon of melted butter, salt and pepper to taste. Set this mixture away to cool. When cold, beat into it a half gill of cream and the frothed whites of three eggs. Turn into a buttered pudding dish and bake quickly in a hot oven to a light brown. Serve as soon as it is removed from the oven.—Mrs. Hans Hansen, Ottawa, Ill.

SPINACH WATER

Save the water in which spinach or asparagus has been boiled as it contains valuable mineral salts. Use it when making soup or boiling fresh meats.—Mrs. L. O. Lydell, Peoria, Ill.

SQUASH CROQUETTES

Mix a pint of mashed squash with ½ cup of bread crumbs, a tablespoon of butter, and salt and pepper to season. Heat thoroughly, shape into croquettes, dip in egg and crumbs, and fry in deep fat.—Mrs. Jennie M. Shaffer, 3914 Ellis Ave., Chicago, Ill.

SQUASH GRIDDLE CAKES

Mix and sift dry ingredients. 2 cups flour, 4 tablespoons sugar, 1 teaspoon salt and 2 teaspoons baking powder. Beat 2 eggs, add them and 1½ cups milk to 2 cups sifted squash. Pour over the dry ingredients and beat until smooth and light. Drop by spoonsful on a greased hot griddle. When well puffed, full of bubbles and cooked on the edges, turn and cook on the other side.—Mary E. Ditson, Springfield, Ill.

SQUASH MUFFINS

Add to 1 pint sifted squash, 1 beaten egg, ½ cup sugar, 1 tablespoon butter, 3 pints flour, ½ cake yeast, milk enough to make a stiff batter, not quite as stiff as for bread; beat the egg, sugar and butter with the squash. Let rise, knead into muffin shapes, let rise again and bake.—Mrs. D. O. Dooley, Bensen, Ill.

SQUASH RAISED MUFFINS

Add 1 cup milk to ⅔ cup squash, then ¼ cup sugar and 1 egg well beaten. Sift together thoroughly 2 cups flour, 3 teaspoons baking powder and teaspoon salt, and add to the first mixture, then add the butter. Beat thoroughly, and bake in hot buttered gem pans twenty-five minutes. If intended for luncheon or tea, ¼ teaspoon of cinnamon, nutmeg or ginger may be added.

SQUASH ROLLS

To 1 cup boiled and sifted squash add 1 beaten egg, 2 tablespoons sugar, 2 cups sour milk, in which dissolve 1 teaspoon soda, ½ teaspoon salt and sifted flour to make a stiff batter. Bake in well-greased roll-pans in quick oven.—Mrs. Alex. Drexel, Park Ridge, Ill.

BAKED TOMATOES AND CHEESE

1 teaspoon salt, 1 tablespoon sugar, 1 teaspoon butter. Brush bake-dish with butter; put 1 cup fresh bread crumbs in bottom, 1 cup stewed tomatoes, a little sugar and salt, 1 cup cheese, 1 cup crumbs, 1 cup of tomatoes, sugar, salt and ½ cup cheese; put in moderate oven and bake 35 to 40 minutes. This makes a wholesome and hearty dish.—Mrs. Alfred Moore, Winnebago, Ill.

TOMATO CROQUETTES

Left-over tomatoes which have been seasoned, add beaten egg, dash of salt and pepper. Cracker crumbs which have been rolled fine, make into croquettes and fry in meat drippings.—Mrs. Faye Ward, Owaneco Rebekah Lodge.

TOMATO CAKES

Take 1 cup stewed tomatoes, two eggs, one dozen soda crackers rolled fine. Season the tomatoes and mash with half the crackers, add the eggs and beat smooth; add the rest of the crackers and form into small cakes. Drop into a hot buttered griddle and fry a nice brown. These are delicious when served with light meat for luncheon.—Mrs. Claud Vest, Belvidere, Ill.

CROQUETTES

Cook 1 cup tomatoes, ½ teaspoon salt; 1 tablespoon sugar; 1 bay leaf; 1 slice onion, 10 minutes, strain; thicken with 2 heaping tablespoons flour; cook until thick. Remove from fire, add 1 egg. When cool cut into shapes, sprinkle with chopped parsley, dip in egg and bread crumbs. Brown in deep fat.—Mrs. Joseph Grey, Elgin, Ill.

CREAMED TOMATO

Press enough cooked tomatoes through a fine sieve to make 1½ cups; let the puree become very hot. Melt ¼ cup of butter, cook it in ¼ cup of flour, a dash of pepper, add a scant teaspoon of salt. When the mixture is frothy, gradually stir in 1 cup of canned milk, diluted with 1 cup of water. Stir and cook until the sauce boils vigorously, then add the hot puree and remove from the fire at once. In serving sprinkle tiny cubes of bread, browned in butter, over the soup in each plate.—Mrs. Ray Wagner, South Chicago, Ill.

CREAMED TOMATOES ON TOAST

To each sup of tomatoes, add 1 teaspoon each flour and butter creamed together; season with salt and pepper. Cook until it thickens. Pour over toast and serve at once.—Mrs. Lon Hoffman, Lincoln, Ill.

SCRAMBLED EGGS WITH TOMATOES

Dissolve a bouillon cube in ¼ cup of boiling water. Melt 3 tablespoons butter in frying pan, add 1 slice onion and cook two or three minutes. Remove onion. Pour in gradually 1½ cups canned tomatoes and cook two or three minutes. Remove from fire, add the bouillon. Beat 6 eggs slightly with fork and pour into tomatoes. Melt butter in frying pan, pour in mixture and cook, stirring and scraping from sides and bottom of the pan, until creamy. Season to taste.—Mrs. Ray Bothwell, Ottawa, Ill.

SCALLOPED TOMATOES

Arrange in layers in a buttered baking-dish cooked tomatoes and buttered bread crumbs, having a layer of the crumbs on top. Bake in the oven until the crumbs are brown and the tomatoes heated through.—Mrs. Casey Christy, Waukegan, Ill.

TOMATO SOUFFLE

Dissolve a bouillon cube in ½ cup boiling water and add to 1½ cups canned tomatoes; mix together 1 cup flour and cream and add 1 tablespoon butter to the 1½ cups tomatoes. Boil two or three minutes and add cheese. Set aside to partially cool. Beat the yolks and whites of the eggs separately. When the mixture is cool, add the yolks and mix thoroughly; then fold in the beaten whites. Bake in a buttered baking dish or casserole for about 20 minutes and serve at once.—Mrs. Clark Wegham, Minonk, Ill.

STEWED TOMATOES LEFT-OVER

If there is only a tablespoon of tomatoes or other vegetables left over, they may be set aside and to use for tomato omelet or they may be added to the roasted beef gravy for dinner, converting a plain homely gravy into one of better flavor.—Mrs. C. W. Brown, 602 Jefferson Street, Joliet, Ill.

STUFFED TOMATOES

Scoop out the centers of four medium sized tomatoes. Add the tomato mixture to 1 cup chopped celery, 1 cup of any cold chopped meat, one small green pepper. Mix together and season well. Place this mixture in the hollow tomatoes. Cover the tops with grated cheese. Place in a pan in an inch of water and bake for twenty minutes in a moderate oven. If there is more than enough mixture to fill the tomatoes, it can be baked at the same time in timbale cups or ramequins.—Lucella A. Nickson, Bement, Illinois.

TOMATOES STUFFED WITH CORN

Select medium firm tomatoes, remove pulp. Do not peel. Arrange in pudding dish and fill with mixture of 1 cup corn, ½ cup bread crumbs, 1 tablespoon milk, butter and sugar, salt and pepper to taste. Replace tops, cover and bake half hour.—Mrs. Jennie Rickard, Oswego, Ill.

TOMATOES STUFFED WITH MEAT

Prepare the same as for corn. Fill with mixture of 1 cup meat chopped fine, ½ cup fine bread crumbs, 1 tablespoon butter, salt, pepper and onion juice to taste. If this seems too dry moisten with a little gravy or hot water. Arrange in pudding dish, replace tops, cover and bake half hour.—Mrs. Jennie Rickard, Oswego, Ill.

TOMATO TOAST

Heat 1½ cups strained tomatoes and add ½ teaspoon soda. Scald ½ cup milk and add to the hot tomatoes. Mix 2 tablespoons butter and 3 tablespoons flour, and stir in and cook until it thickens. Then remove from the fire and pour in a dissolved bouillon cube. Pour over slices of buttered toast.—Mrs. Robert Thorpe, Champaign, Ill.

TOMATOES AND RICE

Put into a chafing-dish ½ cup of tomatoes; add a bayleaf, a few drops of onion juice, pepper and salt to taste. Let them cook until heated well, then remove the bayleaf and stir in as much boiled rice as can be well coated and moistened with the tomatoes. Serve with cracker biscuits.—Mrs. Effie Grace, Galesburg, Ill.

TOMATO CREAM TOAST

Melt 3 tablespoons butter, add 3 tablespoons flour, cook until it bubbles; add salt, stir in gradually 1½ cups strained juice of

tomato to which ¼ teaspoon soda has been added, then add ½ cup scalded cream. Pour over toast that has been arranged on platter.—Mrs. Leo Rose, La Grange, Ill.

TURNIP SOUFFLE

Take a cup or more of mashed boiled turnips, put through colander, cook in a saucepan with a rounding teaspoon of butter rubbed to a paste with a heaping tablespoon of flour. Salt and pepper to taste. Pour in a cup of hot milk and stir until smooth. Beat 2 or 3 eggs and add to the mixture gradually, beating steadily. Bake in a buttered pan for over half an hour or in ramequins a shorter time.—Mrs. Elliott B. McKeever, Moline, Ill.

NUT COMBINATIONS

NUT CROQUETTES

Mix 1 cup of bread crumbs with 1 cup of finely chopped nuts; season with ½ teaspoon of salt, and a dash of pepper, drop in 1 unbeaten egg, and mix thoroughly; roll in egg, then in bread crumbs, and fry in hot oil or fat. Vegetarians would use either olive or cottonseed oil, or cocoanut butter. Serve with tomato sauce.—Dr. Elijah G. Harris, Chicago, Ill.

NUT HASH

Use cold steamed nut loaf, and the same amount of cold boiled potatoes. Chop the potatoes and the loaf separatelv, and add to them, after mixing, ¼ as much chopped onion, or less. Turn into a frying-pan which contains melted butter, well covering the bottom, dredge with salt and pepper. and stir frequently with a knife during the first 10 minutes' slow cooking; let the hash brown on the bottom, shaking the pan vigorously from time to time, and turn out with the browned portion on the top.—Dr. Elijah G. Harris, Chicago, Ill.

NUT LOAF

Mix 3 cups of stale bread or cracker crumbs, 1½ cups of chopped hickorv nuts, 1½ cups seeded raisins, ½ teaspoon of salt. Add enough hot water to moisten. Cover and let stand 10 minutes, add 1 cup of hot water, and turn into buttered pan. Bake 1¼ hours in moderate oven, and serve cold.—Mrs. F. A. Lester, Essex Rd., Kenilworth, Ill.

PEANUTS AND RICE

Have 2 cups cold cooked rice salted, and while hot stir in 1 cup of peanut butter, stirring until all is well mixed. Then add ½ cup milk, 2 eggs, well beaten, and lastly 1 cup cracker crumbs, leaving some to spread over the top. Shape into a round loaf, place in a buttered pan and spread the remainder of the cracker crumbs over the top. Bake till a nice brown, and serve on a hot plate, garnished with parsley.—Dr. Elijah G. Harris, 1730 Forest Ave., Chicago, Ill.

NUT ROAST

This is an excellent substitute for meat in these days of high prices and vegetarian tendency: To a cup of dried cracker or bread crumbs add 1 egg (2 is better); 1 cup chopped nut meats. Pecan nuts are best, but if too expensive, use ½ cup of walnuts. Add enough milk to moisten the crumbs and a little butter. Bake in a tin bread pan or baking dish and serve hot. Or, if sliced cold, it is delicious covered with strained tomato sauce. Use the juice

of a can of tomatoes thickened with a little flour and well seasoned. Or make the sauce of canned soup, thickened and strained. —Rose Larkin, Ottawa, Ill.

Variation 1.—To 1 quart of stale bread broken into small fragments, add 1 cup of nut meats, a pint of mashed potatoes. Mix together with 1 cup of rich milk, and into which is beaten 1 egg. Season with salt, sage, and a little minced celery or onion. Bake just long enough to set the custard.—Mrs. Clint Maxwell, Belleville, Ill.

NUT AND MACARONI SAVORY

Cut cold cooked macaroni into small pieces and put into bowl, add 1 cup nuts, ¾ cup bread crumbs, seasonings, 2 eggs well beaten, and 3 cups milk; turn into well greased eartenware dish, dot with tiny pieces of butter or chicken fat and bake in moderate oven 45 minutes. Serve hot with brown sauce.—Meda Thayer, Lake Forest, Ill.

CRACKERS

CRISP CRACKERS

To freshen crackers which have become stale, spread thickly with butter, place in a dripping pan and brown in hot oven.—Mrs. Conklin, 914 N. Fifth Ave., Maywood, Ill.

Variation 1.—Split butter crackers, and spread with butter; put them into a pan buttered side up, and brown in hot oven. Serve with soups.—Eloise Jennings, Winnetka, Ill.

AN APPETIZER

Spread some thin crackers with deviled ham or minced ham, not too thick. Press the crackers together in pairs, and toast to a delicate brown in a hot oven or over a hot stove lid.

CHEESE CRACKERS

Grate cheese in a food chopper, using the fine cutter, and spread it on soda crackers, the zepherettes or round oyster crackers being the daintiest and best. Put on the bottom of a flat pan and set in the oven until the cheese is melted and the crackers are a light brown. They are nice with salads.—Mrs. G. E. Bushnell, Rochelle, Ill.

CRACKER PANCAKES

Mix together 2 cups sour milk or buttermilk, 1 or 2 eggs, 1 teaspoon salt, 1 teaspoon soda. Roll crackers, 1 cup crumbs, add butter and let stand a few minutes, add other ingredients, and flour to make a batter.—Mrs. Chas. Johnston, Des Plaines, Ill.

GRAHAM CRACKER CAKE

Beat ½ cup butter to a cream, gradually beat in ⅔ cup sugar, then 2 yolks of eggs. Roll 1½ cups graham crackers, then pass through a sieve. Repeat the rolling and sifting to secure the full value of the crackers. Sift 3 level teaspoons baking powder and ½ teaspoon cinnamon or mace (spice may be omitted) into the crumbs and mix thoroughly, add these to the first mixture, alternately with 1 cup milk, then add the whites of eggs and beat 3 to 5 minutes. Bake in 2 or 3 layers. Put the layers together with whipped cream or mocha frosting. Pipe the cream or frosting over the top.

Mocha Frosting.—Cream 1 cup butter; beat in 2½ cups confectioner's sugar gradually, then add coffee extract, or very strong black coffee, drop by drop. Use extract to tint and flavor as desired.

CRACKER PUDDING

Combine 1 cup cracker crumbs, 1 pint milk, yolks of 2 eggs, 2 teaspoon sugar, 1 teaspoon lemon extract (if desired). Bake.

Frosting.—Whites of 2 eggs beaten, 3 teaspoons cocoanut, ½ cup sugar. Brown in oven.—Mrs. J. W. Weeks, Clare, Ill.

CHEESE

Cheese ranks as one of the most nutritious of foods. Its composition is such that it can be substituted for meat, and for that reason should be found more frequently than it is in the ordinary dietary. Cheese is considered very indigestible by some, but that is usually the result of using it in addition to hearty food, instead of replacing it, or it has been subjected to a temperature during cooking that has rendered it unfit to use.

It is also very economical and should be served with vegetables and cereals, not with meat, because its food properties are similar to those of meat.

Cheese dries out very easily and the tendency is to throw out any hard, dry cheese as of no further use. No crumb of it should be wasted. There is an endless number of combinations in which stale cheese can be used. Space permits us to print only a few of them.

As an appetizing adjunct to many cooked dishes cheese is most useful. Cold boiled potatoes, for instance, can be cut in dice, spread in a buttered baking dish, covered with grated cheese, salt and pepper, browned in the oven and served as a dish that will tempt even the jaded appetite. A little grated cheese can be sprinkled over cold cauliflower which has first been moistened with a little white sauce. This, browned in the oven, makes a dish a famous hotel chef might be proud of, and at the same time utilizes a rather discouraging left-over, for cauliflower that has turned brown and begun to dry, as it does shortly after it is cooked, is discouraging.

Many delicious luncheon dishes can be made by combining macaroni and spaghetti with cheese. A little grated cheese added to various cream vegetable soups gives them a flavor to be wondered at. And the plainest omelet can be made savory if a little grated, dry cheese is sprinkled between its folds.

A good way to utilize the shell of a pine apple or Edam cheese is to fill it with boiled macaroni, flavored with a little melted butter and pepper and salt, and put it in the oven until the cheese has heated. When the macaroni is dished the melted inside of the cheese shell goes with it.—Mabel Sturtevant, Rochelle, Ill.

HARD CHEESE

Grated, saved in bottles may be used in macaroni, sandwiches, sauces and in many ways as a relish.—Lena Brown, Winnebago, Ill.

CHEESE BALLS FOR SALADS

Grate up stale cheese in a food chopper with the fine cutter and mix it with enough beaten white of egg to enable you to roll it into balls. Fry in a kettle of hot lard until brown. Serve with salads.—Christine Tanton, Decatur, Ill.

CHEESE BALLS

1½ cups grated cheese, 1 teaspoon flour, salt and pepper to taste, whites of 3 eggs, beaten stiff. Mix all together, form in small balls the size of a marble, roll in cracker crumbs and drop in boiling fat, and fry to a light brown. Serve on lettuce leaves.—Mrs. Anna Minteer, 418 S. 20th Ave., Maywood, Ill.

CHEESE BISCUITS TO SERVE WITH SALADS

Combine 1 level cup flour, a pinch salt, ½ cup softened butter, 2 cups stale cheese grated. Knead with finger tips, then roll thin and cut in strips, or rounds. Bake 5 minutes in hot oven.—Laura Lovejoy, Macon, Ill.

CHEESE CANAPES

Cut a stale loaf of bread into slices ¼ inch thick. Divide these into pieces 2 inches long, and 1 inch wide, and fry in hot butter or oil. Spread mustard thinly on each piece, lay over some cheese and put in a quick oven until the cheese is dissolved. Serve hot as possible.—Mrs. C. J. Jeffries, Winnetka, Ill.

Variation 1.—Cut the bread into circular pieces, sprinkle with a thick layer of grated cheese, season with salt and pepper; place on a baking sheet and bake in the oven or under the gas flame until cheese is melted. Serve at once.—Mrs. Roy Beaman, Belvidere, Ill.

Variation 2.—Cut out circles of bread ½ inch thick, cut them again in crescent shaped pieces, fry in butter to a light brown, grate some cheese, and put 1 teaspoon on each piece of bread, a little salt and pepper, and brown quickly in a hot oven; serve at once.—Eloise Jennings, Winnetka, Ill.

Variation 3.—Cut white bread in strips or rounds and toast on one side. Turn over and cover the untoasted sides with bits of dry cheese. Let this melt over the bread and add a drop or two of Worcestershire sauce before serving.—Lena Cayle, Moline, Ill.

TO USE DRY CHEESE ON CRACKERS

Cut cheese in cubes, lay on square crackers. Bake in oven until brown.—Agnes Luzader, Owaneco Rebekah Lodge.

EGGS AND CHEESE CREAM

Melt 2 tablespoons butter, add 2 tablespoons grated cheese and 1 teaspoon parsley or chervil. When cheese is melted add 4 well beaten eggs, a little salt and paprika, a dash of nutmeg and ½ teaspoon mustard (French), dust with paprika and serve on toast.—Mrs. Anna Lindlahr, in Health Cook Book, Elmhurst, Ill.

Variation 1.—Heat together 1 tablespoon butter and 1 tablespoon grated cheese; when well blended add 3 eggs, well beaten and seasoned, stir lightly until the eggs are set, but not hard; serve on toast.—Mrs. Anna Lindlahr, in Health Cook Book, Elmhurst, Ill.

CHEESE CROQUETTES

Chop grated or ground dry cheese and add to 2 cups softened bread crumbs; add seasoning and 2 eggs unbeaten. Form into

small balls, dip in crumbs, then in egg slightly beaten and diluted with 1 tablespoon water, then in crumbs again and fry in deep hot fat.—Mrs. Clara Braken, Urbana, Ill.

CHEESE CROUTONS

Pass 4 tablespoons flour, ¼ teaspoon baking powder and ⅛ teaspoon salt through a sieve. Rub in ¾ ounce of butter and ½ ounce of grated cheese. Add 1 teaspoon of water, gradually, and mix until smooth. Roll out on a floured board to about ⅛ inch in thickness. Cut into fancy shapes, place on a buttered tin, and bake for 10 or 15 minutes.—Mrs. May C. May, Mayfair, Ill.

CHEESE CUSTARD WITH POST TOASTIES

Scald 1 cup milk; to it add 2 beaten eggs, ¼ cup grated cheese, pepper, salt and ½ cup Post Toasties. Place in buttered molds and set cups in pan containing hot water and bake in moderate oven.—Bertha Reeve, Charleston, Ill.

CHEESE DISH

5 tablespoons bread crumbs, 3 tablespoons grated cheese. Warm 2 tablespoons butter in ¼ pint of fresh milk and mix thoroughly. Add 2 well beaten eggs and salt. Bake ½ hour.—Riva Ryan, East St. Louis, Ill.

"DREAMS"

Take rather old American cheese and crumble it, adding enough butter, vegetable oil or chicken fat to make a thick paste. Spread this between thin slices of white bread and cut into small sandwiches. Fry these to a delicate brown in hot fat; serve hot.—Mary Madden, Peoria, Ill.

CHEESE FINGERS

Mix to a stiff paste with a little milk 6 tablespoons of grated cheese, 6 tablespoons of flour and 4 tablespoons of butter, add ½ teaspoon of baking powder to the flour. Roll and cut into strips about 3 inches long. Roll on the board until perfectly round and bake in a brisk oven 5 minutes to a very light brown.—Miss Louise Girard, Evanston, Ill.

CHEESE FONDU

Put into 1 cup of scalded milk, 1 cup of stale bread crumbs, ½ cup of grated cheese, ½ tablespoon of butter, salt and pepper, yolks of 2 eggs. When cool add beaten whites, put in baking dish, strew with crumbs and bake about ½ hour.—Mrs. Al Arnesen, Aurora, Ill.

Variation 1.—Soak 1 cup of bread crumbs broken in small pieces soaked in 1 cup of milk. Grate stale cheese or put it through the food chopper, add to the bread and milk to which 3 well beaten egg yolks have been added, season to taste and add the well beaten whites. Turn into a buttered dish and bake for 30 minutes.—Mrs. James W. Cosgrove, Morris, Ill.

CHEESE FRITTERS

Add ½ cup grated cheese to the fritter batter, drop by spoon into the hot fat, drain on soft paper and serve with a little grated cheese sprinkled over each.—Mrs. Rose Melville, Macomb, Ill.

CHEESE FOUDER

Soak 1 cup of bread crumbs in 1 cup milk until soft. Melt 1 tablespoon of butter and add it to ¾ of the crumbs. Grate or grind a ½ pound of cheese fine and add to the remaining crumbs. Mix all together add one beaten egg, salt and cayenne and cook in a double boiler until smooth.—Mrs. Fred Swartz, Morris, Ill.

HOT SUPPER DISH

Line a baking dish with buttered bread, whip 2 eggs, 1 cup grated cheese, 1 cup sweet milk; pour over the bread and bake in a very hot oven.—Mrs. Dean Lacey, Rock Island, Ill.

ENGLISH MONKEY

Soak 1 cup bread crumbs 15 minutes in 1 cup milk. Melt 1 tablespoon butter and add ¾ cup grated cheese, ½ teaspoon salt, few grains of red pepper, when cheese has melted, add the soaked crumbs and seasonings. Mix well together and add 1 beaten egg. Cook 3 minutes and pour over hot buttered toast. Serve at once. —Mary Baker, DeKalb, Ill.

CHEESE OMELET

Stir together ¾ cup milk, 1 cup bread or cracker crumbs, 2 or 3 tablespoons cheese (melted), and let come to a boil, then serve hot.—Mrs. J. W. Weeks, Clare, Ill.

POTATOES AND CHEESE

Slice cold potatoes rather thin. Put a layer in baking dish and sprinkle with salt and pepper. Add a layer of cheese and bits of butter, then more potatoes and so on, until all is used. Have the top layer cheese with small pieces of butter and bread crumbs. Pour in sweet milk and bake.—Bertha D. Conyers, Glen Ellyn, Ill.

BAKED POTATOES WITH CHEESE

Divide a hot baked potato in halves the long way, lay in a slice of stale cheese same size and ⅛ inch thick, put together, press slightly and cover with napkin and by the time it is served, cheese will have softened, and make a savory addition to the potato.—Mrs. Leroy Lambkin, Sterling, Ill.

CHEESE PUDDING

Cut in inch squares stale bread and butter evenly, put 1 layer in pudding dish, then add a little salt and pepper and ⅓ cup grated cheese; repeat this, but for top layer use ⅔ cup cheese. Beat 1 egg, add 1 pint sweet milk, pour over bread and bake

½ hour. Serve hot in place of potatoes. This is delicious and is a good way to use up stale bread and dry cheese.—Mrs. Edward Grampp, 318 Peach St., Rockford, Ill.

SWISS RAREBIT

Beat up an egg, season it with salt, pepper, celery salt, and add a heaping tablespoon breadcrumbs, 3 tablespoons of cream. Melt a heaping tablespoon butter in the chafing dish, when hot add nutmeg, 6 tablespoons grated cheese, the egg mixture, stir till quite hot and creamy. Serve on small slices of toasted and buttered bread.—Mrs. Joseph Ganz, Peoria, Ill.

WELSH RAREBIT

Toast carefully slices of bread with the crusts removed. While hot, butter them, and then plunge in a bowl of hot water. Place on a heated dish and stand in oven to keep warm while you make the rarebit. Put ½ cup milk in a porcelain-lined or granite saucepan; stand it over a moderate fire; when boiling hot, add 2 cups grated cheese; stir continually until the cheese is melted; add salt, cayenne and yolks, and pour it over toasted bread. If the rarebit is stringy and tough, it is the fault of the cheese not being rich enough to melt. Old English dairy cheese makes the best Welsh rarebit. Stale beer may be used in place of milk.—Dora Meeker, Quincy, Ill.

CHEESE ROLLS

Take Parker House roll mixture, roll into a sheet ½ inch thick, spread with soft butter and sprinkle with grated cheese, highly seasoned with paprika or chopped peppers. Roll up like jelly roll, cut off slices an inch wide, place them with the cut side down on well greased pans and when light, bake in hot oven. When nearly done, glaze by brushing with white of egg slightly beaten.—Mabel Sturtevant, Rochelle, Ill.

CHEESE SANDWICHES

Grate the cheese fine. Rub it to a paste with melted butter, season with salt and pepper, and spread on the sandwiches.

Variation 1.—Grate any good cheese, rub into a paste with butter; season with salt and a little Worcestershire sauce, and spread the bread.—Mrs. Wm. Rankin, Rochelle, Ill.

Variation 2.—Cream ½ cup of butter and ½ cup rich dry cheese together, chop either celery or olives very fine, spread "sea foam" wafers with the cheese, sprinkle the olives, add another wafer, and place in cool place until ready to serve.—Eloise Jennings, Winnetka, Ill.

DEVILED CHEESE SANDWICHES

1 pound cheese, grated, 1 small cup of butter, beat to a cream. Add 1 tablespoon mustard, mixed with a little vinegar, 1 teaspoon sugar, pinch of cayenne pepper, ¼ teaspoon salt. Mix all together, and spread on bread; make into sandwiches, and serve.—Mrs. D. E. Gentry, Glencoe, Ill.

DEVILED SANDWICHES

Mix into ½ pound cream dry cheese worked to a paste, 3 hard-boiled eggs chopped fine and a few capers, season with salt and a little pepper and mustard. Add mayonnaise and spread on buttered bread.—Lorine Larson, Rockford, Ill.

FRIED SANDWICHES

Beat 1 egg, add 1 cup of milk, dip in it 6 or 8 sandwiches made with cheese grated, and placed between buttered bread. Press slices firmly; brown them in hot fat on each side in spider —Mrs. Lucile Crosby, Ottawa, Ill.

CHEESE SANDWICH SERVED HOT

Graham bread, thinly sliced and spread with a paste. This paste is made by rubbing 6 tablespoons of freshly grated cheese with 2 tablespoons of butter. It is sprinkled with a little salt and paprika., the two sides of the sandwich are firmly pressed together and it is fried in hot butter. As soon as it is brown it is done.

CHEESE AND SALTED NUT SANDWICH

Mix grated cheese with butter enough to form a paste. Season with pepper and salt and add nuts chopped and spread between slices of bread.—Mrs. Sylvia Morgan, Aurora, Ill.

OLIVE SANDWICHES

Thin slices of bread evenly buttered, between each 2 slices place a layer of dry cheese grated and mixed to a paste with equal quantities of cream and salad dressing and covered thickly with olives.—Mrs. Sylvia Morgan, Aurora, Ill.

SCRAPS OF CHEESE SANDWICH

If cheese has dried out, break into bits, cover with cold water 24 hours (or longer), till soft. Drain, turn into bowl and work into smooth paste with spoon; to 4 tablespoons of cheese paste add 2 tablespoons of sweet milk or cream, 1 tablespoon soft butter, stir till smooth, season to taste with salt, pepper or paprika, serve on sandwiches or as soft cheese. If you have a left-over olive or a bit of sweet pepper or other pickle, shred fine and add to cheese. Vary by adding salad dressing instead of milk or cream. Also by adding any tart fruit in place of the pickle.—Bertha D. Conyers, Glen Ellyn, Ill.

TOMATO AND CHEESE RAREBIT

Melt 3 tablespoons butter, add 2 tablespoons flour, ¾ cup milk; when thickened, add ¾ cup of stewed and strained tomato mixed with ⅛ teaspoon soda; add 2 cups of cheese cut fine, 2 beaten eggs, season with salt, cayenne and mustard; serve on toast or wafers.—Mrs. Charles Crane, Springfield, Ill.

WELSH RAREBIT SANDWICHES

Make a paste of mild grated cheese, 4 tablespoons of butter, a teaspoon of mustard, diluted with good cider vinegar. Spread the mixture between thin slices of bread.—Mrs. C. J. Jeffries, Winnetka, Ill.

CHEESE SAVOURY

Cream 4 tablespoons of butter; add 2 small eggs, well beaten, 4 tablespoons grated cheese and pepper and cayenne seasonings. Roll ½ pound puff pastry out until very thin. Spread half of it with the cheese mixture; cover with the other half; cut into small shapes. Bake in a hot oven.

SCALLOPED CHEESE

Take scraps of stale bread to fill a pint basin, spread each lightly with butter; grate into pan ¼ pound cheese, pepper and salt, beat 1 egg, add 1 cup milk and pour over bread and cheese and let stand ½ hour before baking. Bake ½ hour and serve very hot.—Mrs. A. D. West, Moline, Ill.

SCALLOPED CHEESE BREAD

Line a buttered pudding dish with 4 slices of bread and cover these with ¾ cup grated cheese and a few grains of red pepper. Beat 2 eggs slightly, add the salt and 2 cups milk. Pour this mixture over the bread and cheese and bake 15 minutes in a hot oven.—Lorine Barber, Urbana, Ill.

CHEESE SOUFFLE

Add grated cheese to white sauce, let come to the boiling point, cool slightly, add yolks, beaten, and lastly the whites stiffly beaten. Bake about 25 minutes, surrounded by water, in a moderate oven.—Mrs. Wm. Rankin, Rochelle, Ill.

Variation 1.—1 cup of grated cheese added to the yolks of 3 eggs beaten well. To this add 2 tablespoons of flour rubbed smooth in a little milk. Add to it 1 pint of hot milk and salt and pepper to taste. Add the beaten whites and bake 20 minutes.—Mrs. W. E. Kittler, Rochelle, Ill.

TOMATO—CHEESE SOUFFLE

Heat 2 tablespoon lard. When hot add 2 tablespoons flour and mix well. Then add seasoning and ½ cup tomato purée and cook 5 minutes. Add 1 cup grated cheese, remove from the fire and add the well-beaten yolks of 3 eggs and mix well. Lastly fold in the whites, beaten stiff. Turn into a baking dish rubbed with lard; set in a pan of hot water and bake until well puffed and delicately colored—about 25 minutes. Serve in the same dish as soon as removed from the oven.—Mrs. Thos. Greene, Streator, Ill.

CHEESE STRAWS

Mix 1 cup butter or lard with 2½ cups flour, 1 cup of water, as for pie-crust, roll out thin and cover one-half with grated

cheese, fold other half of crust over and press together, cut in lengths 1 inch wide and 2 or 3 inches long, and bake in oven a little. Salt may be sprinkled on top, if preferred—Mrs. M. L. Adams, 576 Willow St., Winnetka, Ill.

Variation 1.—Make a good pastry dough, say 2 cups of flour and 1 cup of part lard and part butter, with a pinch of salt add water as needed. Roll out very thin and scatter grated cheese over half of it; then turn the other half over the cheese and roll again till cheese begins to show through, then cut in strips ½ inch wide and 2 inches long, and bake 10 minutes in quick oven.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

CHEESE IN SOUP

Any cream soup is improved by a teaspoon of grated cheese added to it and it gives an excellent means for utilizing a small quantity of stale cheese.—Mrs. G. E. Bushnell, Rochelle, Ill.

CHEESE TOAST

Remove crusts from bread and fry a delicate brown in hot fat. Remove from fat and place in warm milk until moist. Cover with grated cheese. Sprinkle on salt and red pepper and bake 5 minutes in a hot oven. Serve at once.—Mary Dudeen, St. Charles, Ill.

CHEESE TOAST WITH BACON

Melt 2 tablespoons butter in small sauce-pan, stir in 4 tablespoons flour and cook 2 minutes, add ½ cup milk, stir until boiling and cook 3 minutes longer. Add ½ cup grated cheese, salt, red pepper and mustard to taste. Allow cheese to melt, then spread mixture on neat pieces of hot buttered toast, and lay some rolls of bacon on top. Serve very hot for breakfast.

Rolls of bacon.—Cut some thin slices of bacon, roll them up and put several on a skewer. Cook them either on a roasting tin in oven, or toast them before the fire. Remove skewer after cooking and bacon will remain curled.—Mrs. Carrie Magee, Ottawa, Ill.

CHEESE TOAST WITH GRAPENUTS

Grate or mash ¼ pound cheese and melt with 2 level tablespoons hot milk or cream, if preferred, spread thickly on buttered toast which has had a thin spreading of horseradish, then sprinkle cheese with 2 level tablespoons grapenuts. Return to the oven to warm and serve hot.—Mrs. Mary Bond, Streator, Ill.

TOAST AU GRATIN

Toast circular pieces of bread, pouring a little hot water over to keep them soft. Butter and grate over some English dairy cheese. Put in the oven to brown, and serve very hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

DREAM TOAST

Cut 4 slices bread and spread with cheese. Press together like a sandwich. Fry to a golden brown in hot butter. Serve immediately.—Fanny Fengate, Dixon, Ill.

COTTAGE CHEESE

Or Sohmer Kasse

Take any left over sour milk, cream and all, and scald with boiling water poured over it until the milk separates from the whey. Then strain off the water and let the milk drain in a cheesecloth for 10 hours. Remove and run through a grinder to make it fine and creamy, mix with sweet cream, and season to taste. This makes a tasty wholesome dish.— Mrs. Gladys McGregor, Chicago, Ill.

Variation 1.—Set a gallon or more of thick sour milk into warm water or in a warm oven until it reaches a temperature of 180 degrees Fahr. Let it stand at that temperature for an hour or more, until the whey is well separated and the curd feels firm all the way through. Turn gently on to a coarse thin cloth and hang up to drain several hours. Turn from the bag and chop in dice, dressing with salt and cream, either sweet or sour, according to taste; or mix salt and cream through the mass, working it fine with the hands.

Variation 2.—Pour 2 quarts boiling water over 2 gallons of thick sour milk. Let it stand 5 minutes and strain through a cheesecloth, squeezing out all the whey. Work into the curd 1 teaspoon salt, butter size of an egg. Roll into balls. Set away to cool.—Mrs. Wm. Rankin, Rochelle, Ill.

Variation 3.—Add ¼ cup chopped walnuts to 1½ cups cottage cheese, then season with salt and pepper. Add enough cream or milk to moisten. Form into small balls and serve.—Mrs. John Buck, Mendota, Ill.

PIMIENTO AND COTTAGE CHEESE ROAST

Put 2 cups cooked lima beans, ¼ pound of cottage cheese, 3 canned pimientos through a meat chopper. Mix thoroughly and add bread crumbs until it i sstiff enough to form into a roll. Brown in the oven, basting occasionally with butter or other fat, and water.—Mrs. Leah Good, Sterling, Ill.

COTTAGE CHEESE ROLLS

A large variety of rolls, suitable for serving as the main dish at dinner, may be made by combining legumes (beans of various kinds, cowpeas, lentils, or peas) with cottage cheese, and adding bread crumbs to make the mixture thick enough to form into a roll. Beans are usually mashed, but peas or small lima beans may be combined whole with bread crumbs and cottage cheese, and enough of the liquor in which the vegetables have been cooked should be added to get the right consistency; or, instead of beans or peas, chopped spinach, beet tops, or head lettuce may be added.—Mabel Sturtevant, Rochelle, Ill.

COTTAGE CHEESE WITH PRESERVES AND JELLIES

Pour over cottage cheese any fruit preserves, such as strawberries, figs, or cherries. Serve with bread or crackers. If preferred, cottage cheese balls may be served separately and eaten with

the preserves. A very attractive dish may be made by dropping a bit of jelly into a nest of the cottage cheese.—Mrs. Adam Bean, Sterling, Ill.

COTTAGE CHEESE AND NUT ROAST

Cook 2 tablespoons chopped onion, 1 tablespoon butter or other fat, juice of half a lemon and a little water until tender. Mix 1 cup cottage cheese, 1 cup chopped English walnuts, 1 cup bread crumbs and moisten with the water in which the onion has been cooked. Pour into a shallow baking dish and brown in the oven. —Mrs. Carmen King, East St. Louis, Ill.

FARMERS' SANDWICHES

Rub to a smooth paste ½ pint cottage cheese, adding gradually 4 tablespoons of melted butter or olive oil, or thick cream; add salt and black pepper. Spread the loaf with butter, after you have removed the crust slice; cut off a thin slice, spread it with the cheese mixture.—Mrs. Waldon Emmery, Glencoe, Ill.

HONEY AND CHEESE SANDWICHES

Experts say that cottage cheese curd, bread and butter and honey make a very well balanced meal. Why not then serve sandwiches of cheese and honey in the children's school lunches? 2 tablespoons of cheese mixed with 1 of honey, spread on bread with butter make excellent sandwiches. Or, mix the honey with pecan nuts or almonds chopped and spread on bread and butter. —Mrs. John Newton, Moline, Ill.

EGGS

EGGS

The number of ways of using cold boiled eggs are legion. Any cook book lists many recipes for the department of egg cookery. It is not our purpose to include them here. These recipes can be classified purely as left-overs.

Soft boiled eggs may be boiled again until hard, and the yolks mashed and seasoned and used in sandwiches, or served plain, or in meat and fish sauces, salads or soups; the whites may be put into the stock kettle. Dropped egg, bits of omelet, and other cooked eggs may be used in egg sauce, or soup or stuffing or in made-over fish or meat dishes.—Mrs. Wm. Schunckel, Mendota, Ill.

TO KEEP EGG YOLK

If egg yolk is put into a cup or saucer, it will become hard in less than 2 hours, and therefore, dry and useless. The same yolk dropped into a cup filled with cold water will keep for several days and may be used for mayonnaise or added to a sauce. When needed, it may be carefully lifted with a spoon and used the same as a fresh yolk.—Mrs. C. W. Brown, Joliet, Ill.

LEFT-OVER EGG YOLKS

Egg yolks may be dropped in boiling water and cooked hard and used as garnishes over creamed dishes, in soups, meat puddings and in many other combinations.—Mrs. C. W. Brown, Joliet, Ill.

LEFT-OVER EGG WHITES

Left-over whites of eggs can be used in many fruit and dessert combinations. They will make a simple white cake, apple float, souffles, plain or with fruit.—Mrs. C. W. Brown, Joliet, Ill.

LEFT-OVER BOILED EGGS

The soft boiled eggs that are left from breakfast can be hard-cooked and put in the ice box, when 2 or 3 have accumulated they can be used in aspic or jellied meat combinations, sauces or many other ways where hard cooked eggs are called for.—Mrs. C. W. Brown, 602 Jefferson St., Joliet, Ill.

REFRYING EGGS

Fry soft cooked eggs until hard and sprinkle with powdered sugar. Sugar may be sprinkled on before putting in pan and egg removed as soon as heated through.—Roy Raffenberger, Dixon, Ill.

COLD FRIED EGGS

Left-over fried eggs may be chopped and added to croquettes, meat or vegetable balls, scallops or timbales.—Mabel Sturtevant.

FRIED EGGS IN BATTER

Dip cold fried eggs in batter suitable for fritters and fry a golden brown in deep fat.—Mable Sturtevant, Rochelle, Ill.

BACON AND EGG CROQUETTES

Take cold bacon and eggs left over and chop them fine in a wooden bowl; add a little mashed or chopped cold potato and any bacon gravy that may have been left. Mix, form into balls or pats, roll in beaten egg, then in cracker crumbs, and fry in a pan the same as eggs. Brown slightly on both sides, and serve hot.—Mrs. Ellen O. Wyatt, 3628 S. State St., Chicago, Ill.

EGGS IN BATTER

Poached, or soft boiled eggs may be used. Make a batter as for rice pancakes and dip eggs in and fry a rich brown.—Mrs. Everett Lee, Kankakee, Ill.

LEFT-OVER POACHED EGGS

Poached eggs that are left-over may be dropped, at once into boiling water, cooked slowly until perfectly hard and put aside for chopping to use in a salad or as a garnish for a vegetable dish.—Mrs. Benny Johnson, Quincy, Ill.

PANCAKES AND SCRAMBLED EGGS

Left-over pancakes are delicious cut into small pieces and reheated by cooking with scrambled eggs. Soft cooked poached, fried or boiled can be used for this scramble with 2 fresh eggs.—Mrs. F. D. Rogers.

EGG SANDWICHES

Mash hard cooked egg yolks to a powder and add a little mustard, salt and pepper a tablespoon of any left-over vegetable and place between thin slices of bread with mayonnaise.—Mrs. Lee Brower, Galesburg, Ill.

EGG SAVORY

Fresh slightly toasted bread or less fresh untoasted cut in squares, diamonds or rounds, sprinkling with Worcestershire sauce, or any good sauce, covering neatly with the chopped whites of hard-boiled eggs, or poached, salted, on which arrange a center of the riced yolks; put a round slice from a black pickled walnut on each corner, dot with capers and sprinkle with paprika.—Mrs. Frank Mullins, Franklin, Ill.

MISCELLANEOUS

POPCORN

Very often popcorn is left over. It can be re-crisped in the oven a day or two later and be as fresh and tasty as it was the day it was popped.

POPCORN IN MILK

Use popcorn which has not been buttered left from the day before in milk for breakfast or supper. It makes a tasty cereal dish, with sugar and cream or milk.

POPCORN MACAROONS

Pass 1 cup walnut meats and 1 cup freshly popped corn through the fine knives of a food chopper. Beat the whites of 3 eggs until stiff; add to them vanilla extract and 1 cup powdered sugar. Beat again for 3 minutes; then add, a little at a time, the nut and popcorn mixture. Drop by spoonfuls on buttered paper, placed in shallow baking tins and bake in a slow oven about 20 minutes. Keep closely covered until needed for use. When half of the mixture has been dropped into the tins, color the remaining half with the fruit coloring and proceed as before.—Pauline Pearson, Urbana, Ill.

PASTRY CROUTONS

In making pie crust, there is often a small quantity of paste left over. Roll about ¼ inch thick and cut in squares. Bake and use as any other croutons may be used. In soups, garnishes.—Mabel Sturtevant, Rochelle, Ill.

COFFEE

Left-over coffee has many uses in making cake, ice cream, puddings, other desserts and iced coffee. In summer months any cold tea may be saved for iced tea. Cold cocoa can be reheated or thickened for a pudding sauce.

COFFEE SOUFFLE

Soak ½ envelope gelatine in ½ cup cold coffee. Mix 1 cup coffee, ½ cup milk and ⅔ cup sugar and heat in double boiler. Add ⅓ cup sugar, salt and yolks of 3 eggs, slightly beaten. Cook until mixture thickens. Remove from range, add softened gelatine, whites of eggs beaten until stiff, and vanilla. Mold, chill, and serve with cream.—Mrs. Leon Krull, Peoria, Ill.

TO UTILIZE ORANGE AND LEMON PEEL

Dry, grate and bottle all orange and lemon rinds. They are always ready for use in dishes and sauces without taking time when you are in a hurry.—Mrs. C. E. Leonard, Decatur, Ill.

FRUITS

LEFT OVER CANNED FRUIT

When a can of fruit has been opened and used for 2 or 3 meals, the family may have tired of it in this manner but it can be utilized in many combinations.

APPLE CONSERVE

To use up apples that are not keeping well. To each 3 pounds of diced apples, add 3 pounds of sugar-juice and grated rind of 1 orange, and 1 quart of water. Boil until thick. Put in glasses and seal. (Very good.)—Florence Mahoney, Moline, Ill.

BROWN BETTY OR APPLE PUDDING

Slice a few apples in buttered baking dish, add layer of dry bread, cut in small pieces, sprinkle with sugar, butter and cinnamon add another layer of apples and bread, also enough water to cover first layer of apples. Cover light and bake about ¾ of an hour. Apple sauce may be used instead of uncooked apples. Serve with any kind of sauce.—Mrs. Robt. Lee, Aurora, Ill.

Variation 1.—Put a layer of stale or dry bread crumbs in a baking dish, then a layer of apple sauce, sprinkle with cinnamon or nutmeg. May be made in any amount desired. Bake ½ hour. —Nellie Hueber, R. N., DeKalb, Ill.

Variation 2.—If you have an apple or two and some stale bread you can always make a good dessert. Have about 3 cups of bread crumbs and enough sliced apples to equal the crumbs. Into a dish put ½ cup of sugar, mixed with a teaspoon of ground cinnamon or nutmeg, mix this all together. Then in the bottom of a baking dish, place a layer of sliced apples then a layer of crumbs, then a little of the sugar-cinnamon and so on until dish is full with a layer of crumbs on top. Then melt 3 tablespoons of butter and pour over it, bake about 1 hour or less in a moderate oven. Eat with cream or whipped cream is delicious. Serve hot.—Mrs. Lizzie A. Zang, Chester, Ill.

APPLE PUDDING WITH LEFT OVER RICE

6 sour apples, 1 cup left-over rice, 1 pint milk, 1 cup of sugar, the juice and rind of 1 lemon, and yolks of 4 eggs. Core and chop the apples, add the rice and milk, add the other ingredients and bake until apples are thoroughly cooked, about ¾ hour. Beat the whites of the 4 eggs with a tablespoon sugar, place on top of pudding and brown. A very good hot dessert. Apple sauce may be used instead of uncooked apples. This may be used for any left-over fruit.—Mrs. Grace Hackett, Worthy Matron, O. E. S., Tuscola, Ill.

CANNED FRUIT CUSTARD

Use any left-over canned fruit, drained free from juice. Make a thin custard and pour over when cool.—Mrs. Geo. Unger, Rochelle, Ill.

DUTCHESS CREAM

1 cup cold cooked tapioca, add 1 cup sugar and 2 cups juice of pineapple, pinch of salt, 1 cup sugar and a little lemon juice. Cook this mixture a little, when cool add shredded pineapple and a pint of whipped cream. Cherries may also be added.—Lucella A. Nickson, Bement, Ill.

LEFT-OVER FRUIT JAM

When 2 or 3 kinds of fruit, jelly or preserves accumulate in the cupboard which have ceased to tempt the appetite, cook all up together and make a jam.—Mrs. Geo. Nunger, Rochelle, Ill.

FRUIT FOR MINCE PIES

Any jam, jelly, fruit juices, pickled or spiced peach juice, small quantities of canned or stewed dried fruit can be used in the same manner, chopped and added to the minced meat.—Mrs. Josephine Barker, Rochelle, Ill.

FRUIT JUICES FOR MINCE PIES

Save all juices from cherries, spiced and pickled fruits and other strongly acid fruits for mince meat.—Mrs. Geo. Unger, Rochelle, Ill.

JELLO WITH FRUIT JUICES

1 cup of left-over fruit juice used in place of 1 cup of water when making jello improves the jello. Dissolve jello in 1 cup hot water, add a small amount of sugar and fruit juice.—Mrs. F. D. Rogers.

LEMON PUDDING

Combine ½ cup of dry bread crumbs, juice and grated rind of 1 lemon, butter the size of an egg, yolks of 2 eggs, 1 cup of sugar, 1½ cups of milk and a pinch of salt. Add beaten whites to top for meringue.—Mrs. W. E. Kittler, Rochelle, Ill.

Variation 1.—1 pint bread crumbs, 1 small cup sugar, the grated rind of 1 lemon, milk enough to make 3 pints, yolks of 4 eggs. Bake. Beat the whites of 4 eggs stiff and put in all the juice of 1 lemon and sweeten. Pour over, and let brown a little. —Celia Beardsley, Eastern Star, Sheridan, Ill.

COMBINED FRUIT PIE

When you have 2 fruits that will combine well and your family has grown tired of them served as a sauce, whether fresh or canned, combine and make into pie. Red raspberries and grapes make a good combination. Apricots and peaches, black berries and blue berries,—almost any acid fruit combined with a more nuetral can be combined this way when there is only a little of each and made into a tasty pie or pudding.—Mrs. Walter Hamlin, Rochelle, Ill.

SALAD

If you have left-over diced pienapple, add a little chopped celery and some chopped pimentos, which have been well drained. Place on lettuce leaf and add salad dressing.—Mrs. A. Arnesen, Aurora, Ill.

VINEGAR FROM FRUIT JUICES

Keep a jar in cellar for all left-over fruit juices, rinsing from fruit juices, jelly, jam, fruit, etc. This will keep you supplied with pure fruit vinegar.—Mrs. Walter Hamlin, Rochelle, Ill.

CAKE

BLANC MANGE OVER CAKE

Take any stale cake, cookies, hermits or doughnuts, crumb or slice. Make a blanc mange reserving whites. Pour over cake crumbs and use whites for frosting. Put a little jelly on top and serve.—Mrs. Geo Unger, Rochelle, Ill.

CHOCOLATE BLANC MANGE

Mix 1 tablespoon corn starch, 1 tablespoon grated chocolate, 3 tablespoons sugar, 1 small teacup milk of water. Moisten corn starch and boil together with chocolate, then add sugar. Pour over stale cake.—Agnes Luzader, Owaneco Rebekah Lodge.

GINGER BREAD BLANC MANGE

Make an ordinary corn starch blanc mange and pour over stale ginger bread sliced. Very good.—Mrs. Geo. Unger, Rochelle, Ill.

CHERRY CAKE

Cream together 1 cup butter and 3 well-beaten eggs, 3 tablespoons of cream, 1½ cups of flour, 1 teaspoon of soda added to the flour, 1 teaspoon of cinnamon, cloves and nutmeg, 1 cup of cherries, juice and all. Bake in loaf. Any fruit may be used in this manner.—Winona Rebekah Lodge, No. 38.

JAM CAKE

Use left-over jam or jelly. Cream together 1 cup sugar, ¼ cup butter or lard. 1 egg yolk, 1 teaspoon soda in 2 tablespoons of hot water, 1 teaspoon cinnamon, ¼ teaspoon cloves, ½ teaspoon nutmeg. Stir in 1 cup of any left-over jam, add 2½ cups flour; lastly, add beaten white.—Ethel Wintemond, Winona Rebekah, No. 38, Newton, Ill.

MINCED MEAT COOKIES

The original recipe calls for a can of minced meat for this recipe but it can be made equally well with chopped and ground cold boiled beef to which cold apple sauce or any canned fruit has been added. Moisten with any left-over canned fruit juice, grape juice or jelly, thinned with hot wate. Add 1 cup flour to 2 of mince meat, 1½ teaspoons of baking powder. Add 1 cup sugar, mix, roll thin, cut in squares and bake.—Mrs. G. E. Bushnell, Rochelle, Ill.

STALE CAKE CRUMBS IN COOKIES

Any stale, sponge or fruit cake or cookies may be dried in the oven until entirely free from moisture, rolled fine and used in making cookies. Use 2 cups crumbs to 1 of flour, 1 egg and 2 teaspoons of baking powder, milk to make it the proper consistency. Less short-

ening is required than for ordinary cookies. About ⅔ quantity of sugar required for usual recipe. Roll thin and cut in squares. Bake in a quick oven.—Mrs. G. E. Bushnell, Rochelle, Ill.

CAKE CRUMB CUSTARD

Make a heavy custard and pour over stale cake or cookies crumbed. Can be served hot or cold.—Mrs. Josephine Barker, Rochelle, Ill.

BREAD PUDDING

Beat whole egg to a froth. Add 1½ cups sweet milk and 2 tablespoons of sugar; add 1½ cups of bread crumbs, beating all togther; add pinch salt. Bake in pudding dish ½ hour or until pudding rises in middle. Then slightly brown and keep warm till served. Sauce—butter size of large walnut, ¾ cup of granulated sugar. Cream till smooth, add teaspoon vanilla. Sufficient for four people.—Mrs. S. D. Parkhurst, Rochelle, Ill.

BREAD AND FRUIT PUDDING

Take dry bread crumbs, toast will do or cake and roll fine. 2 cups of the crumbs of any kind of canned or fresh fruit. Grease a pan, put in a layer of crumbs and then the fruit, another layer of crumbs till all is used, then put bits of butter and sugar and cinnamon over the top; add 1 cup of water and bake ½ hour. This is good.—Mrs. Georgia Robinson, Rochelle, Ill.

CHOCOLATE BREAD PUDDING

Soak 2 cups stale bread crumbs in 4 cups scalded milk for 30 minutes. Melt 2 squares Bakers chocolate in double boiler; add ⅓ cup of sugar and just enough milk taken from the bread and milk to make it thin enough to pour. Add this chocolate mixture together with ⅓ cup sugar, 1 teaspoon vanilla, ¼ teaspoon salt and 2 beaten eggs, to the bread and milk. Turn into a buttered dish and bake in a moderate oven for 1 hour. Serve with whipped cream or with any other sauce you prefer.—Mrs. Lottie Elston, Terre Haute Rebekah Lodge, No. 461.

LEFT OVER BREAD PUDDING

Into 1 quart of milk put 1 pint of fine bread crumbs and a piece of butter the size of an egg; add the yolks of 4 eggs, then sweeten and flavor as for custard, and bake. Make a frosting of the whites of 4 eggs and 1 cup of sugar. Put a layer of jelly over the pudding when it is baked, and then cover with the frosting. Return to the oven and brown slightly.—Mrs. W. R. Rees, Aurora, Ill.

STEAMED BREAD OR CAKE PUDDING

Pour over 1 pint bread crumbs or crumbed cake or cookies or both, 1 cup hot water; add 1 cup molasses, 1 cup flour, 1 egg, 1 tablespoon melted butter, 1 teaspoon of soda, 1 cup raisins. Spice to suit taste. Steam 2 hours, serve with sauce. Will keep in a cool place a long time very good.—Mrs. Geo. A. Law, Aurora, Ill.

CAKE PUDDING

Take left-over pieces of cake (any kind) and fill pudding dish. Beat 2 eggs until light, add 1 pint of milk and pour over cake. Bake in a moderate oven about ¾ hour. No sugar or flavoring is needed in milk as the cake is generally sweet enough. Serve with milk or cream.—Mrs. A. J. Patterson, Braidwood, Ill.

JELLY SAUCE FOR STALE CAKE OR COTTAGE PUDDING

Beat together ¾ cup granulated sugar, 1 egg (white, unbeaten), 1 small jar jelly together for 15 minutes. A cup of mashed fresh strawbrries or red raspberries are excellent substitutes for jelly.—Rae Parr Logan, Aurora, Ill.

TRIFLE

Cut cake in rounds or squares; hollow out the center, fill with jam, a little custard and whipped cream over all.—Mrs. G. E. Bushnell, Rochelle, Ill.

USE FOR STALE DOUGHNUT

Make a sauce by using 2 cups boiling water, ½ cup sugar, 4 tablespoons butter; thicken with corn starch. Flavor with lemon or vanilla extract. Pour over doughnuts which have been put in individual dishes. Garnish with raisins and serve hot.—Mrs. John Brik, Mendota, Ill.

DOUGHNUT FRITTERS

Dip stale doughnuts in a plain fritter batter, coat well and fry in deep fat.—Mabel Sturtevant, Rochelle, Ill.

INDEX

CEREALS

Cream of Wheat re-heated with Dates 7
Cereal Griddle Cakes..... 7
Cereal Fritters 8
Cereal Mush 8
Cereal Roast 9
Hot Cereal Rolls..... 9
Flake Fritters 8
Grit Cakes 7
Hominy and Bacon..... 95
Hominy with Dates 7
Hominy Waffles 10
Indian Souffle 10
Meat Balls 69
Mush or Cereal Cakes..... 7
Fried Bean Flour Mush..... 7
Mush Souffle Style with Raisins and Dates 10
Hominy and Bacon (oatmeal). 95
Oatmeal Gems 8
Oatmeal Muffins 8
Berkshire Muffins 13
Mountain Muffins 8
Oatmeal Pancakes 7
Oatmeal Scones 9
Oatmeal Soup 10
Cereal Sausage Baked.....116
Scrambled Eggs with Post Toasties 9
Buttered Toasties 9
Post Toasties Muffins..... 9
Toasties Scramble 9
Toasties au Gratin..... 9
Wheatena with Apple Meringue 10
Uses for Left-Over Rice..... 11
Apple Pudding with Rice.....158
Meat Balls 69
Breslau of Beef and Rice..... 96
Rice Cakes 11
Rice Griddle Cakes..... 11
Casserole of Rice..... 11
Casserole of Rice and Meat.... 71
Creamed Chicken, Variation 4. 41
Cream of Chicken with Rice.. 43
Creamed Chicken with Curry of Rice 42
Chinese Meat Cakes..... 71
A "Short Commons" Dish..... 72
Creole Rice 11
Chicken Creole 47
Beef Croquettes 97
Rice and Meat Croquettes..... 73
Rice Croquettes 11
Rice Croquettes with Post Toasties 12
Curry of Cold Meat..... 73
Chicken Custard in a Baking Dish 46
Deviled Ham Fritters.....107
Fan Flo 12
Rice or Oatmeal Fritters..... 12
Variation 1 12
Economical Fritters 75
Rice Fritters 12
Glorified Rice 12
An Italian Left Over Dish.... 94
Michigan Hash 77
Lemon Rice 12
Meat Pudding 85
Meat, Rice and Tomato Sauce. 94
Rice with Meat..... 86
Variation 1 86
Variation 2 86
Rice Muffins 13
Stuffed Green Peppers..... 13
Louisiana Rice Pone..... 13
Stuffed Peppers 81
Roast Beef Pilaf.....102
Potatoes with Rice..... 13
Rice Pudding with Bread Squares 13
Rice Pudding with Eggs..... 13
A Chopped Roast..... 87
Left-Over Salad 121
Salad Delight 13
Casserole of Rice and Salmon. 27
Rice Sandwiches 14
Sarmas 89
Meat and Rice Scallop..... 90

Scalloped Meat, Fish and Oysters 89
Scalloped Chicken 48
Escalloped Fish 35
Rice and Tomato Scallop..... 14
Scalloped Vegetables and Rice.121
Scrambled Rice 14
Rice Souffle 14
Southern Rice and Chicken.... 57
Spanish Rice 14
Meat Stew with Dumplings.... 92
Portugese Toast 15
Tomatoes and Rice.....140
Warmed Over Turkey with Rice 66
Turkish Rice 62
Rice Waffles 15

EGGS

Soft Boiled Eggs.....155
To Keep Egg Yolk.....155
Left Over Egg Yolks.....155
Left Over Egg Whites.....155
Left Over Boiled Eggs.....155
Re-frying Eggs 155
Cold Fried Eggs.....155
Fried Eggs in Batter.....156
Bacon and Egg Croquettes.....156
Eggs in Batter 156
Left Over Poached Eggs.....156
Pancakes and Scrambled Eggs.156
Egg Sandwiches 156
Egg Savory 156

BREAD

To Freshen Stale Bread..... 16
To Use Baking Powder Biscuits 19
Left Over Pancakes.....156
To Use Cold Johnny Cake..... 19
General Uses for Stale Bread. 16
Bread Dumplings.....17 and 118
Pulled Bread 17
Bread Case for Oysters..... 16
Creamed Chicken, Variation 2. 43
Children's Delight of Left Over Soup and Stale Bread.118
Bread Crumbs 17
Use Bread Crumbs..... 17
Breading 17
Buttered Crumbs 18
Brown Bread Ice..... 18
Bread Crumbs for Pumpkin or Squash Pies 18
Bread Crumbs for Salads..... 18
To Prepare Crumbs for Stuffing 19
Appetizer 105
Appetizing Scallop 113
Bread and Bacon..... 95
Cecils 71
Cecils with Tomato Sauce..... 72
Crumb Pancakes 19
Bread Griddle Cakes..... 19
Bread Pancakes 19
Breslau of Beef..... 96
Breslau of Beef..... 70
Beefsteak Cakes 96
Beef en Casserole..... 97
Creamed Corn Beef..... 98
Beef au Gratin..... 99
Variation 1 99
Melmore Beef en Casserole...100
Beef Rissoles 103
Beef and Potato Sandwiches...104
Brown Betty 158
Mock Casseroles of Chicken.. 40
Creamed Left Over Chicken... 40
Creamed Chicken, Variation 1. 40
Croquettes 72
Croquettes 94
Cheese Croquettes 146
Chicken Croquettes 43
Variation 2..... 43
Variation 3..... 43
Variation 4..... 43
Variation 5..... 44
Variation 6..... 44
Variation 7..... 44
Variation 8..... 44
Creamed Chicken, Variation 9. 44
Chicken and Turkey Croquettes 45
Kornlet, Meat and Tomato Croquettes 73
Chicken Forecemeat 49
Huntington Croquettes 45
Chicken Cutlets, Parker House Style 46
Chicken Cutlets 47
Deviled Chicken 47
Chicken Hash with Noodles... 50
Chicken Loaf 50
Cold Chicken and Oyster Loaf 51
Chicken and Macaroni..... 51

Chicken Minced on the Half Shell 52
Chicken Salad, Variation 3.... 59
Salmi of Chicken..... 57
Scalloped Left Overs.....121
Scalloped Chicken 48
Chicken Scallops 48
Chicken and Egg Scalloped... 48
Chicken Timbales 58
Scalloped Corn and Salmon... 36
Casseroles of Fish..... 27
Cream Fish in Potato Cases... 28
Fish a la Creme Baked..... 28
Fish Croquettes, Var. 1 and 2.. 29
Fish au Gratin 30
Fish and Macaroni Pie..... 31
Scalloped Fish 35
Variation 1..... 35
Variation 2..... 36
Variation 3..... 36
Escalloped Fish and Cauliflower 36
Fish Souffle with Hollandaise Sauce 37
Fish Turbot in Shells..... 38
Spanish Fritters 19
Grilled Fowl 50
Nut Loaf 18
Lobster Croquettes 29
Scalloped Lobster 36
Bread Crumbs with Milk Toast 22
Crumb Muffins 18
Bread Rusk 17
To Use Cold Turkey or Chicken 65
Cold Turkey in Dressing..... 65
Turkey Loaf 65
Scalloped Turkey or Chicken.. 67
Scallop of Turkey and Oysters. 64
Quenelles of Grouse..... 66
Croquettes a la Underwood....107
Noodled Ham 108
Ham Patties 109
Ham Timbales, Variation 1....113
Scalloped Ham 113
Meat Balls 69
Meat Cakes, Variation 2..... 70
Savory Meat Cakes..... 71
Casserole of Rice and Meat.. 71
Kornlet, Meat and Tomato Croquettes 73
Rich Meat Croquettes 73
Deviled Meat 74
Economical Fritters 75
Fried Left Overs 74
Meat Fritters 74
Baked Hash and Variation 1.. 76
Mexican Hash and Variation 1. 77
Left Over Meat Loaf 79
Variation 1 79
Variation 2 79
Baked Left-Overs 80
Browned Mince Meat or Beef. 80
Fried Minced Meat 81
Meat Patties from Left Overs. 81
Variation 1 81
Variation 2 81
Meat Pie with Tomato..... 85
Bread Pudding 162
Bread and Fruit Pudding.....162
Chocolate Bread Pudding.....162
Left-Over Bread Pudding.....162
Steamed Bread or Cake Pudding 162
Meat Pudding 85
Roman Meat Pudding..... 85
Rice with Meat..... 86
Variation 1 86
Variation 2 86
Rissoles of Cold Meat..... 86
Cold Meat "Scalloped"..... 90
Scalloped Meat 90
Scalloped Meat, Fish, Oyster.. 89
Tomato Meat Scallop 90
Meat Shape 91
Meat Souffle 91
Meat Toast 93
Left Over Meat in White Sauce 93
Nut Croquettes 142
Nut Loaf 142
Baked Left Over Vegetable...120
Variation 1 120
Beans, Boston Baked Re-heated with Bacon 123
Bean Roast 123
Escalloped Carrots 125
Baked Cauliflower 125
Escalloped Cauliflower 126
Corn Scallop 127
Baked Corn and Tomatoes 127
Hominy Balls 128
Escalloped Mushrooms 128
Escalloped Onions 129
Parsnip Balls 129

Escalloped Parsnips 130
Escalloped Peas with Cheese...131
Green Pea Souffle 132
Shillalas 131
Spinach Balls 137
Sweet Potato Croquettes.....135
Variation 1 135
Squash Croquettes 137
Scallop of Sweet Potatoes and Bacon 136
Baked Tomatoes and Cheese..138
Scalloped Tomatoes 139
Tomato Toast 140
Tomato Cream Toast 140
Toasted Ham Biscuits 105
Toasted English Muffins 24
Bread Sticks 25
Imperial Sticks 25
Canapes 106
Plain Canapes 27
Cheese Canapes 146
Variation 1, 2, 3.....146
Ham Canapes 106
Jefferson Canapes 106
Little Red Devil Canapes.....106
Oyster Canapes 27
Bread Croutons 25
Toasted Bread Cubes 25
Condo Crusts for Soups..... 25
Toasted Bread Crusts for Soups 25
Blanquette of Turkey..... 63
Croquettes 139
Cheese Croutons 147
Delicious Croutons 24
Fried Croutons for Soup..... 25
Beef Hash 99
Nut Roast 142
Variation 1 143

TOAST

Airline Toast 20
Arme Ritter 20
Creamed Asparagus, Peas, etc..122
Batter Toast 21
Creamed Beefsteak 97
Beef Marrow on Toast.....100
Minced Beef 101
Grilled Beef on Toast..... 99
Cheese Canapes 146
Variation 1 146
Variation 2 146
Variation 3 146
Creamed Chicken or Beef..... 41
Creamed Giblets on Toast.... 42
Chicken Croquettes with Celery Toast 45
Chicken Cutlets 47
Left Over Chicken or Veal on Toast 62
Chicken Wiggles 62
Cinnamon Toast 20
Cream Toast 21
Cream Toast made of Brown Bread 21
Toast a la Duchesse 21
Fish a la New Era..... 31
Baked Egg Toast 21
German Egg Toast..... 22
Egg Toast with Hard Cooked Eggs 21
Father's Delight 118
Fish Sauce on Toast..... 37
Cheese Fondu 147
Variation 1 147
Ham Toast 114
Variation 1 114
Ham Toast with Vegetables...122
Ham on Toast.....114
Cream Ham Toast 114
Deviled Ham Toast.....114
Indian Sandwiches 33
Club Sandwiches 24
Variation 1 24
Variation 2 24
Variation 3 24
Club Sandwich a la Davis.... 24
Club House Sandwich..... 24
French Toast Sandwich 22
Fried Toast 22
Toast for Game 22
Hash in Toast..... 7
Homely Hash 77
Beef Hash 99
Michigan Hash 77
Variation 1 77
Hash Sandwiches 78
Hot Supper Dish.....148
Lemon Toast 22
Meat Toast 93
Left Over Meat in Cream Sauce 71
Deviled Meat 74
Minced Meat on Toast..... 80

Left Over Meat in White Sauce 93
Milk Toast 22
Canned Milk, Toast 22
English Monkey 148
Hot Toasted Bread with Olive Oil 23
Cheese Omelet 148
Oyster Toast 38
Variation 1 38
Left Over Peas on Toast.....132
Cheese Pudding 148
Portugese Toast 117
Swiss Rarebit 149
Welsh Rarebit 149
Salmon Toast 38
Variation 1 38
Sardine Sandwiches 34
Sausage Toast 117
Sauted Bread or Dipped Toast 23
Egg Savory 156
Scrambled Eggs with Oysters.. 37
Left Over Soup Stock with Toast 118
Spanish Toast 23
Creamed Tomato on Toast....139
Tunny Club Sandwiches..... 35
Deviled Turkey 63
Turkey Hash 64
Turkey Sandwiches 67
Welch Grape Toast 23

CRACKERS

Crisp Crackers 144
Variation 1 144
An Appetizer 144
Cheese Crackers 144
Cracker Pancakes 144
Graham Cracker Cake.....144
Cracker Pudding 144

TO UTILIZE CRACKER CRUMBS

Meat Balls, Variation 3..... 69
Escalloped Beef 104
Boy's Delight 69
Meat Cakes, Variation 1 70
Creamed Chicken 40
Beef Croquettes 97
Beef au Gratin.....
Bacon and Egg Croquettes....156
Croquettes, Variation 3.....
Chicken Croquettes, Variation 4 43
Variation 6 99
Tomato Croquettes 138
Rice and Meat Croquettes..... 73
Royal Croquettes 45
Chicken Dumplings 47
Escalloped Fish 35
Variation 1 35
Fried Left Overs 74
Chicken Hash with Noodles... 50
Michigan Hash 77
An Italian "Left Over Dish".. 94
Meat Loaf 79
Left-Over Meat Loaf 79
Luncheon Dish 100
Left-Over Mashed Potatoes and Meat 94
Nut Roast 142
Original Dish 80
Meat and Rice Scallop..... 90
Rice with Meat 86
Peanuts and Rice 142
Escalloped Salmon and Macaroni 36
Deviled Turkey 63
Escalloped Turkey 63
Left-Over Meat with Vegetables 93

SOUPS

German Soup Balls.....119
Chicken Bone Soup..... 62
Chicken in Soup.....152
Children's Dish of Left Over Soup and Stale Bread.....118
Corn Soup 127
Cream Soup with Left Over Vegetables 122
Father's Delight 118
Hash Soup (Baked Hash Variation 2) 76
Left Over Soup 95
Left Over Soup or Stock with Toast 118
Left Over Stock 118
An Excellent Mutton Soup..... 95
Oatmeal Soup 10
Yat Ko Main 95

FISH

Fish Balls 26
Dropped Fish Balls 26

Salmon Fish Balls 27
Chicken Bechamel in Ramequins 39
Oyster Canapes 27
Plain Canapes 27
Sardine Canapes 27
Casserole of Fish 27
Casserole of Rice and Salmon. 27
Creamed Fish 28
Creamed Fish in Potato Cases. 28
Creamed Chicken, Variation 1. 40
Creamed Chicken, Variation 5. 41
Fish a la Creme Baked..... 28
Creamed Fish in Cucumbers with Tartare Sauce..... 28
Croquettes 94
Croquettes 72
Fish Croquettes 29
Variation 1 29
Variation 2 29
Economical Fritters 75
Salmon Fritters 30
Fish au Gratin 30
Pink Hash 30
Lobster a la Boulevard..... 34
Fish and Macaroni Pie..... 31
Herring and Macedoine of Vegetable Salad 30
Mackerel Souffle 31
Marinade for Cold Boiled Fish 31
Meat Patties from Left-Overs. 81
Variation 1 81
Variation 2 81
Fish Mold 31
Fish a la New Era..... 31
Fish with Green Peppers..... 30
Picnic Sandwich 88
Rissoles 86
A "Pick-up of Fish"..... 32
Fish Pie 32
Salmon Pie 32
Fish a la Provencale..... 32
Scalloped Meat, Fish, Oyster, etc. 89
Salad of Cold Cooked Peas....131
Fish Sandwich 32
Variation 1 32
Variation 2 33
Variation 3 33
Variation 4 33
French Sandwiches 33
Indian Sandwiches 33
German Sandwiches 89
Lobster Sandwiches 33
Sandwiches a la Parisienne.... 34
Salamagundi Sandwiches 34
Salmon Salad Sandwiches..... 34
Sardines and Cheese..... 35
Sardine Sandwiches 34
Variation 1 34
Picnic Sandwich 88
Sturgeon Sandwiches 35
Traveller's Sandwiches 35
Tunny Club Sandwiches 35
Scalloped Corn and Salmon.... 36
Escalloped Fish 35
Variation 1 35
Variation 2 36
Variation 3 36
Variation 4 36
Escalloped Fish and Cauliflower 36
Escalloped Lobster 36
Escalloped Salmon and Macaroni 36
Scrambled Eggs with Oysters.. 37
Shrimps and Peas..... 37
Shrimp Sandwiches 34
Souffle of Eggs with Meat or Fish 91
Souffle with Hollandaise Sauce. 37
Fish Timbales 37
Fish Turbot in Shells..... 38
Fish Sauce on Toast..... 37
Salmon Toast 38
Variation 1 38
Oyster Toast 38
Variation 1 38
Creamed Finnan Haddie..... 29
Fish Cutlets 29
Lobster Croquettes 29

CHICKEN

How to use Cold Turkey or Chicken 65
To Use Chicken Fat..... 62
Chicken Aspic 60
Chicken in Baskets..... 39
Chicken Bechamel in Ramekins. 39
Blanquette of Chicken..... 39
Bouchesse de Vollailie 39
Chicken Creole 47
Creamed Chicken 40
Variation 1 40
Variation 2 40

Variation 3 41
Variation 4 41
Variation 5 41
Variation 6 41
Creamed Celery Chicken, etc... 41
Creamed Chicken or Beef..... 41
Creamed Left-Over Chicken... 40
Mock Casseroles of Chicken... 40
Cream Forecemeat of Chicken. 41
Cream of Chicken and Rice.... 43
Creamed Giblets on Toast.... 42
Creamed Chicken and Mushrooms 42
Creamed Chicken, Potato Border 42
Creamed Chicken, Potatoes and Peppers 42
Creamed Turkey with Mushrooms 63
Chicken Creole 23 47
Chicken Croquettes 43
Variation 1 43
Variation 2 43
Variation 3 43
Variation 4 43
Variation 5 44
Variation 6 44
Variation 7 44
Variation 8 44
Variation 9 44
Variation 10..... 44
Croquettes 72
Croquettes 94
Chicken Croquettes with Celery Toast 45
Chicken and Turkey Croquettes 45
Huntington Croquettes 45
Royal Croquettes 45
Crustades of Chicken..... 45
Chicken Custard 46
Chicken Custard in a Baking Dish .....
Chicken Cutlets 46
Chicken Cutlets 47
Chicken Cutlets, Parker House Style 46
Deviled Chicken 47
Deviled Bones 47
Deviled Meat 74
Chicken in Dressing Nest..... 46
Chicken Dumplings 47
Economical Fritters 75
An Economical Meat Dish..... 71
Chicken Forcemeat 49
Chicken Fritters 49
Variation 1 49
Variation 2 49
Variation 3 49
Chicken and Meat Fritters.... 49
Chicken Cream Gravy..... 62
Chicken Goulash 49
Left-Over Chicken Gravy..... 53
Chicken Hash with Noodles... 50
Michigan Hash 77
Chicken Hollandaise 50
Jellied Chicken 61
Chicken Jelly 60
Left-Over Chicken Jellied..... 50
Chicken Loaf 50
Corn and Chicken Loaf..... 51
Cold Chicken and Oyster Loaf. 51
Chicken and Macaroni..... 51
Variation 1 51
Macaroni with Chicken..... 52
Left-Over Chicken and Macaroni 52
Chicken and Oysters a la Metropole 52
Chicken and Ham Minced and Baked 46
Chicken Minced on the Half Shell 52
Minced Chicken in Gravy..... 52
Minced Chicken in Green Peppers 53
Chicken Mousse 53
Variation 1 53
Chicken with Mushrooms..... 53
Chicken and Ham Pie.....110
Pressed Chicken 61
Molded Chicken or Chicken Loaf 61
Chicken Sandwiches 61
Chicken Salad Sandwiches..... 61
Chicken and Sausage Loaf.... 51
Chicken Terrapon 61
Left-Over Chicken or Veal on Toast 62
Turkish Rice 62
Chicken Wiggles 62
Patties de Foi Gras..... 54
Chicken Patties 54
Variation 1 54
Variation 2 54

Variation 3 54
Pickled Chicken 55
Chicken Pie 55
Variation 1 55
Baltimore Meat Pie..... 82
Giblet Pie 55
Chicken and Ham Pie.....110
Kentucky Chicken Pie..... 55
Potatoes with Chicken..... 55
Roman Meat Pudding..... 85
Chicken Roasted in Potatoes... 56
Chicken Rissoles 55
Variation 1 56
Chicken Rolls 56
Variation 1 56
Variation 2 57
Meat Rolls 87
Beef Roll 103
Rolls Stuffed with Turkey..... 66
Chicken Salad 59
Variation 1 59
Variation 2 59
Variation 3 59
Turkey Salad 68
Salmi of Chicken..... 57
Chicken Sandwiches 60
French Sandwiches 33
German Sandwiches 89
Meat Sandwiches 88
Chicken and Ham Sandwiches.. 60
Deviled Chicken Sandwiches... 60
Sandwiches a la Parisienne.... 34
Salad Sandwiches 89
Salamagundi Sandwiches 34
Scalloped Chicken 48
Chicken Scallops 48
Scalloped Turkey or Chicken.. 67
Scalloped Chicken and Oyster Filling 48
Scallops of Cold Meat..... 90
Chicken and Eggs Scalloped... 48
Scalloped Meat, Fish and Oysters 89
Scrambled Eggs with Chicken. 57
Meat Scrambles 90
Chicken, Shrimps and Peas.... 37
Chicken Souffle 57
Veal or Chicken Souffle..... 57
Southern Rice and Left-Over Chicken 57
Chicken Bone Soup..... 62
Chicken Terrapin 58
Mock or Variation Terrapin... 58
Variation 1 58
Chicken Timbales 58
Timbales of Chicken..... 58
Goose Liver Timbales..... 67
Chicken or Turkey Timbale... 59
Meat Turnovers 104
Left-over Meat in White Sauce. 93

TURKEY

Blanquette of Turkey..... 63
Turkey Charteuse 63
Creamed Left-over Chicken.... 40
Cream Forcemeat of Chicken.. 41
Chicken Cutlets 47
Chicken Fritters 49
Chicken and Turkey Croquettes 45
Grilled Fowl 50
Jellied Fowl 60
Corn and Chicken Loaf..... 51
Minced Fowl 52
Creamed Turkey with Mushrooms 63
How to Use Cold Turkey or Chicken 65
To "Warm Over Turkey"..... 68
Cold Turkey in Dressing..... 65
Turkey Hash 64
Jellied Turkey or Chicken..... 64
Turkey Loaf 65
Turkey Rechauffe 66
Turkey Sandwich 67
Deviled Turkey 63
Turkey and Sausage Pudding.. 65
Turkey Escalloped 63
Scallop of Turkey and Oysters. 64
Scalloped Turkey or Chicken... 67
Scalloped Turkey on Shells.... 64
Turkey Salad 68
Turkey Soup 68
Rolls Stuffed with Turkey..... 66
Warmed over Turkey..... 68
Chicken Salad 59
Chicken Terrapin 58
Chicken or Turkey Timbales... 59

DUCK

Duck and Peanut Butter Loaf.. 64
Cold Duck Stewed with Green Peas 65

GAME

Cream Forcemeat of Chicken.. 41
Fowl with Milk Toast..... 22
Quenelles of Grouse..... 66
Salmi of Game 67
Game Sandwich 67

GOOSE

Salmi of Goose 66
Chicken Salad 59
Goose Liver Timbales..... 67

MEAT

Meat 69
Appetizer 105
Baked Meat and Vegetables... 93
Meat Balls 69
Variation 1 69
Variation 2 69
Variation 3 69
Beans and Meat.....123
Boudons 69
Boy's Delight 69
Breslau of Beef..... 70
Bubble and Squak..... 70
Meat Cakes 70
Variation 1 70
Variation 2 70
Chinese Meat Cakes 71
Savory Meat Cakes 71
Casserole of Rice and Meat... 71
Cecils 71
Cecils with Tomato Sauce..... 72
Chu Papo 72
A Short "Commons" Dish..... 72
Creamed Left-Over Meat 70
Variation 1 70
Left-over Meat in Cream Sauce 71
Croquettes 72
Variation 1 72
Variation 2 73
Variation 3 73
Variation 4 73
Croquettes 94
Farmer's Cabbage 93
Kornlet, Meat and Tomato Croquettes 73
Rich Meat Croquettes..... 73
Rice and Meat Croquettes 73
Sweet Potato Croquettes.....135
Variation 1 135
Curry of Cold Meat..... 73
Durham Cutlets 74
Deviled Meat 74
An Economical Meat Dish..... 71
Egyptian Rolls .....
Meat Fricadillies 74
Fried Left-Overs 74
Meat Fritters 74
Variation 1 75
Variation 2 75
Imitation Goose 75
An Italian Left-Over Dish..... 94
Hash 75
Variation 1 75
Baked Hash 76
Variation 1 76
Variation 2 76
"Different" Hash 76
Hash, "English Style" 76
Homely Hash 77
Mexican Hash 77
Variation 1 77
Michigan Hash 77
Variation 1 77
Savory Hash 78
Southern Hash 76
Spanish Hash 78
Hash Sandwiches 78
Hash on Toast 78
Hotch Potch 78
Jellied Meat 79
Meat Loaf 79
Left-Over Meat Loaf 79
Variation 1 79
Variation 2 79
Variation 3 79
Variation 4 79
Baked Left-Overs 80
Chopped Logie 80
Brown Minced Meat or Beef .. 80
Fried Mince Meat 81
Mince Mold 80
Minced Meat on Toast 80
Variation 1 80
Maripoix 81
Original Dish 80
Meat Pie 81
Variation 1 81
Variation 2 82
Variation 3 82
Variation 4 82
Variation 5 82

Variation 6 82
Baltimore Meat Pie 82
Farmer's Pie 83
Individual Meat Pies..... 83
Meat Pie with Potato Crust .. 83
Potato and Meat Pie 83
Variation 1 84
Savory Beef Pie 84
Cottage or Shepherd Pie 84
Variation 1 84
Variation 2 84
Variation 3 85
Variation 4 85
Turnip and Meat Pie 84
Meat Patties from Left-Overs.. 81
Variation 1 81
Variation 2 81
Potted Meat 85
A Pot Roast of "Left-Overs".. 85
Left-Over Mashed Potatoes and Meat 94
Meat Pudding 85
Roman Meat Pudding 85
Cold Meat with Raisin Sauce... 86
Ragout of Meat Rests 87
Rice with Meat 86
Variation 1 86
Meat, Rice and Tomato Sauce.. 94
Rissoles 86
Rissoles of Cold Meat 86
A Chopped Roast 87
Meat Rolls 87
Stuffed Rolls 87
Potato Meat Rolls 87
French Sandwiches 33
Meat Sandwiches 88
Variation 1 88
Variation 2 88
Variation 3 88
Meat and Potato Sandwiches.. 88
Meat and Tomato Sandwiches. 88
Picnic Sandwich 88
German Sandwiches 89
Salad Sandwiches 89
Salamagundi Sandwiches 34
Savory Sandwiches 87
Savory Left-Overs 89
Scalloped Meat, Fish and Oyster 89
Scallops of Cold Meat 90
Cold Meat "Scalloped" 90
Scalloped Meat 90
Chicken Scallops 48
Escalloped Meat with Post Toasties 90
Meat and Rice Scallop 90
Tomato Meat Scallop 90
Meat Scrambles 91
Scrambled Meat 91
Variation 2 91
Meat Shape 91
Meat Souffle 91
Variation 1 91
Variation 2 91
Souffle of Eggs with Meat or Fish 91
Baked Stew 92
Boiled and Stewed Left-Overs.. 92
Left-Over Stew 92
Spanish Stew for Odd Bits of Meat 92
Meat Stew with Dumplings ... 92
Tomatoes Stuffed with Meat...140
Toad in the Hole 93
Meat Toast 93
Meat Turnovers 104
Left-Over Vegetables 93
Left-Over Meat in White Sauce 93
Beans and Meat 123
Beans, Boston Baked, Reheated with Bacon 123
Bread and Bacon 95
Savory Meat Cakes 71
Calumet Surprises 115
Ham Dandy 107
Savory Hash 78
Hominy and Bacon 95
Bacon Muffins 96
Chicken Rolls 56
Bacon Sandwiches 96
Turkey Sandwiches 67
Scallop of Sweet Potatoes and Bacon 136

BEEF

Left-Over Roast Beef Supper Dish 105
Breslau of Beef 96
Breslau of Beef and Rice 96
Beef Cakes 96
Beefsteak Cakes 96
Meat Cakes 70
Cannelon of Beef..... 96
Variation 1 97

Beef en Casserole 97
Beef Rechauffe en Casserole.... 97
Creamed Beefsteak 97
Creamed Corned Beef 98
Creamed Chicken or Beef 41
Creamed Chicken Variation 6.. 41
Croquettes 72
Variation 1 72
Beef Croquettes 97
Variation 1 98
Variation 2 98
Chicken and Turkey Croquettes. 45
Deviled Meat 74
Dried Beef and Eggs 98
Fricassee of Beef 98
Variation 1 98
Beef au Gratin 99
Variation 1 99
Beef Hash 99
Corned Beef Hash 100
Variation 1 100
Corned Beef Hash 97
Homely Hash 77
Mexican Hash 77
Variation 1 77
Michigan Hash 77
Variation 1 77
Savory Hash 78
Hotch-Potch 78
An Italian "Left-Over Dish" .. 94
Jellied Beef 100
Kibbee (Left Over Uncooked Beef) 105
Luncheon Dish 100
Beef Marrow on Toast 100
Melmore Beef en Casserole ...100
Minced Beef 101
Mince Mold 80
Minced Corned Beef 101
Original Dish 80
Beef Patties 101
Meat Patties from Left-Overs.. 81
Beefsteak Pie 101
Savory Beef Pie 84
Stuffed Peppers 81
Meat Pie, Variation 2 82
Beef Pie 101
Meat Pie, Variation 5 82
Baltimore Meat Pie 82
Meat Pie with Tomato 85
Meat Pie with Potato Crust... 83
Roast Beef Pilaf 102
Beef Pilaf 102
Pressed Beef 102
Variation 1 103
Roman Meat Pudding 85
Cold Meat with Raisin Sauce. 86
Beef Rissoles 103
Beef Roll 103
Meat Rolls 87
Roulades of Beef 103
Salamagundi 103
Corned Beef Sandwiches..... 97
German Sandwiches 89
Beef and Potato Sandwiches..104
Scalloped Beef 104
Escalloped Beef 104
Scalloped Meat, Fish and Oyster 89
Meat Scrambles 90
Beef Souffle 104
Meat Souffle 91
Boiled and Stewed Left-Overs 92
Dried Beef Stew for two people 98
Meat Stew with Dumplings .. 92
Spanish Stew for odd bits of Meat 92
Toad in the Hole..... 93
Grilled Beef on Toast..... 99
Turkish Rice 62
Meat Turnovers 104
Warmed Over Beef.....104
Left-Over Meat in White Sauce 93
Left-Over Soup 95

HAM

Appetizer 105
Ham Balls 105
Barbecued Eggs and Ham....105
Beans and Meat 123
Cannelon of Beef..... 96
Huntington Croquettes 45
Croquettes a la Underwood...107
Ham Fritters 107
Chicken Meat and Potato Fritters 49
Ham and Kornlet Fritters.....108
Deviled Ham Fritters 107
Ham Dandy 107
Deviled Ham 107
Deviled Cakes 105
Deviled Meat 107
Beef au Gratin, Variation 1... 99

Macaroni and Chicken Patties. 54
Skinner's Macaroni and Ham..108
Minced Chicken in Green Peppers 53
Chicken and Ham, Minced, Baked 46
Mirepoix 81
Ham Mousse 108
Variation 1 108
Noodled Ham 108
Egg Noodles with Molded Ham 108
Ham Patties 109
The Best Ever.....115
Chicken and Ham Pie.....110
Little Teco Ham Pies.....109
Left-Over Ham with Mashed Potato 109
Potted Ham 102
Potted Ham 109
Variation 1 109
Variation 2 109
Ham Puffs 110
Corn Ham Puffs.....110
Chicken Rissoles 55
Egg Rissoles with Ham.....112
Meat Rolls 87
Chicken Rolls 6
Stuffed Rolls 87
Rolls Stuffed with Turkey..... 66
Ham Sandwiches 110
Variation 1 110
Variation 2 110
Variation 3 110
Variation 4 110
Variation 5 110
Variation 6 110
Variation 7 110
Variation 8 111
Variation 9 111
Variation 10 111
Variation 11 111
Variation 12 111
Variation 13 111
Variation 14 111
Variation 15 111
Variation 16 111
Variation 17 111
Variation 18 111
Variation 19 111
Variation 20 111
Variation 21 111
Variation 22 111
Variation 23 111
Variation 24 111
Variation 25 111
Variation 26 111
Variation 27 111
Variation 28 111
Variation 29 112
Variation 30 112
Variation 31 112
Variation 32 112
Meat Sandwiches 88
Chicken and Ham Sandwiches. 60
Peanut and Ham Sandwich Filling 112
Traveller's Sandwiches 35
Appetizing Scallop 113
Scalloped Meat, Fish, Oysters etc. 89
Escalloped Ham 113
Scrambled Meat 91
Scallop of Sweet Potatoes and Bacon 136
Scrambled Eggs with Ham....112
Scrambled Eggs with Tomato and Ham 112
Shredded Ham with Currant Jelly 113
Ham or Chicken Souffle.....113
Deviled Ham Souffle.....113
Ham Surprise 113
Timbale of Ham 114
Ham Timbales 113
Variation 1 113
Cold Timbales 114
Ham Toast 114
Variation 1 114
Ham on Toast 114
Cream Ham Toast 114
Deviled Ham Toast 114
Ham Toast with Vegetables...122
Tortilla of Ham 115
Westphalia Leaves 115
Yat Ka Main 95

LAMB

Chicken and Ham Minced, Baked 46
An Italian Left-Over Dish.... 94
Homely Hash 77
Meat Pie, Variation 2 82

Meat Pie with Tomato 85
Sarma 89
Salad Sandwiches 89
Left-Over Meat in White Sauce 93
Meat Souffle 91
Meat Stew with Dumplings.... 92
Spanish Stew for Odd Bits of Meat 92

LIVER

Ham Dandy 107

MUTTON

Meat Cakes 70
Variation 2 70
Croquettes 72
Deviled Meat 74
Meat Pie, Variation 2..... 82
Baltimore Meat Pie 82
Meat Pie with Potato Crust.... 83
Roman Meat Pudding 85
Rice with Meat 86
Scalloped Meat, Fish and Oysters 89
An Excellent Mutton Soup..... 95
Toad in the Hole..... 93
Left-Over Meat in White Sauce 93

PORK

An Economical Meat Dish.... 71
Beef au Gratin, Variation 1... 99
Homely Hash 77
Savory Hash 78
Pork Patties 115
Meat Pie, Variation 2..... 82
Turnip and Meat Pie..... 84
Pork Sandwiches 116
Left-Over Meat in White Sauce 93

SAUSAGE

Bologna Sausage 116
Calumet Surprises 115
Cereal Sausage Baked 116
K. C. Sausage Left-Over.....115
Chicken and Sausage Loaf.... 51
German Sandwiches 89
Left-Over Sausage with Cold Spaghetti or Macaroni.....116
Macaroni with Sausage 116
Sausage and Hash.....116
Pao Ping 116
Turkey and Sausage Pudding. 65
Sausage Rissoles 117
Sausage Sandwiches 117
Variation 1 117
Sausage Toast 117
Portuguese Toast 117

SWEETBREADS

Chicken Bechamel in Ramequins 39
Sweetbread Sandwiches 117

TONGUE

Bouchesse de Volaille 39
Creamed Chicken, Variation 6. 41
Chicken Meat and Potato Fritters 49
Chicken Salad, Variation 3.... 59
Cold Meat with Raisin Sauce.. 86
Rolls Stuffed with Turkey..... 66
German Sandwiches, Variation 1 89
Meat Sandwiches 88

VEAL

Meat Cakes, Variation 2..... 70
Creamed Left-Over Chicken... 40
Croquettes, Variation 1..... 72
Chicken and Turkey Croquettes 45
Chicken Cutlets 47
Cream Forcemeat of Chicken.. 42
Chicken Fritters, Variation 2.. 49
Homely Hash 77
Savory Hash 78
Hotch-Potch 78
An Italian "Left-Over Dish"... 94
Corn and Chicken Loaf..... 51
Chicken and Sausage Loaf.... 51
Chicken and Ham Minced.... 46
Meat Pie, Variation 2..... 82
Baltimore Meat Pie 82
Meat Pie with Tomato..... 85
Roman Meat Pudding 85
Beef Roll 103
Meat Sandwiches 88
Salad Sandwiches 89
Sarmas 89
Chicken Scallops 48
Scalloped Meat, Fish and Oysters 89
Meat Souffle 91
Veal or Chicken Souffle..... 57
Meat Stew with Dumplings... 92

Left-Over Chicken or Veal on Toast 62
Turkish Rice 62

VEGETABLES

Baked Left-Over Vegetables...120
Variation 1 120
Baked Meat and Vegetables... 93
Left-over Meat with Vegetables 93
Vegetable Chowder 120
Chu Papo 72
Vegetable Croquettes 94
Vegetable Croquettes 120
Economical Fritters 75
Beef Hash 99
Vegetable Hash 120
Jellied Vegetables 121
Vegetables with Milk Toast... 22
Pao Ping 116
Cleopatra Salad 121
Scalloped Left Overs 121
Scalloped Vegetables and Rice..121
Vegetable Souffle 121
Variation 1 121
Left Over Soup 95

ASPARAGUS

Asparagus and Cheese 122
Creamed Chicken, Potatoes and Pepper 42
Asparagus au Gratin 122
Creamed Asparagus, Peas, Potatoes, etc. 122

BEANS

Left-Over Beans 123
Boston Baked Beans Reheated with Bacon 123
Baked Bean Sandwiches 123
Variation 1 124
Boston Baked Bean Cakes 122
Jellied Vegetables 121
Herring and Macedoine of Vegetable Salad 30
Beans and Meat (lima, string, white or black).....123
Bean Roast 123
Bean Salad 123
Cleopatra Salad 121
Pork and Bean Sandwich.....115
Bean Souffle 124
Bean Pot Stifle 92
Ham Toast with Vegetables...122
Beet Hash 124
Pink Hash 30
Vegetable Hash 120
Variation 1 121
Jellied Vegetable 121
Cleopatra Salad 121

CABBAGE

Left-Over Cabbage 124
Baked Cabbage 124
Bubble and Squak 70
Egyptian Rolls 124
French Cabbage 124
Scalloped Left-Overs 121
Scalloped Cabbage 125

CARROTS

Left-Over Carrots 125
Carrots and Asparagus.....125
Carrots with Celery.....125
Vegetable Chowder 120
Creamed Chicken, Variation 2. 40
Creamed Chicken, Potatoes, etc. 42
Creamed Parsnips 129
Chicken Croquettes, Variation 10 44
Vegetable Hash 120
Escalloped Carrots 125
Scalloped Left Overs 121
Carrots and Chicken Salad.... 59
Variation 3 59
Vegetable Souffle 121

CAULIFLOWER

Baked Cauliflower 125
Chicken Salad, Variation 3.... 59
Escalloped Fish and Cauliflower 36
Escalloped Cauliflower 126
Scalloped Left-Overs 121

CELERY

Celery Uses 125
Carrots with Celery.....125
Creamed Celery Chicken, etc.. 41
Chicken Croquettes 43
Jellied Vegetables 121

CORN

Baked Corn and Tomatoes....127
Corn Cakes 126

Corn Custard 126
Corn Fritters 126
Ham and Kornlet Fritters.....108
Corn and Chicken Loaf..... 51
Corn Ham Puffs.....110
Mexican Hash 77
Variation 1 77
Corn Oysters 126
Peppers with Corn 126
Cleopatra Salad 121
Escalloped Corn 127
Corn Scallop 127
Escallop of Peppers and Corn.126
Scalloped Corn and Salmon... 36
Corn Stew 127
Succotash 127

HOMINY

Baked Hominy 127
Hominy Balls 128
Hominy and Bacon 95
Hominy Croquettes 128
Fried Hominy 128
Hominy Fritters 128

LENTILS

Lentil Pie 128

MUSHROOMS

Bouchess de Volaille 39
Creamed Chicken and Mushrooms 42
Mushroom Croquettes 128
Chicken with Mushrooms 53
Escalloped Mushrooms 128
Creamed Turkey with Mushrooms 63

ONIONS

Vegetable Chowder 120
Bean Pot Stifle 92
Escalloped Onions 129
Scalloped Left Overs 121
Vegetable Souffle 121

PARSNIPS

Parsnip Balls 129
Creamed Parsnips 129
Parsnip Croquettes 129
Parsnip Fritters 129
Escalloped Parsnips 129

PEAS

Baked Peas or Beans.....130
Creamed Celery, Chicken, etc.. 41
Creamed Chicken, Variation 2. 40
Creamed Chicken, Potatoes and Peppers 42
Chicken Croquettes, Variation 3 43
Chicken Croquettes, Variation 10 44
Herring and Macedoine of Vegetable Salad 30
Chicken Salad, Variation 3.... 59
Chicken Wiggles 62
Duchesse Peas 130
Cold Duck Stewed with Green Peas 65
Vegetable Chowder 120
Jellied Vegetables 121
An Excellent Mutton Soup..... 95
Canned Peas with Onion.....130
Pancake Pyramid with Peas...130
Pea Pancakes or Fritters.....130
Peas in Potato Nests.....130
Salad of Cold Cooked Peas....131
Cleopatra Salad 131
Escalloped Peas with Cheese..131
Eggs Scrambled with Peas.....131
Shilallas 131
Green Pea Souffle 132
Pea Souffle 132
Excellent Mutton Soup 95
Pea Timbales 132
Green Pea Timbales 132
Left-Over Peas on Toast.....132

POTATOES

Left-Over Peas 131
Meat Cakes 70
Casseroles of Fish 27
Salmon Fritters 30
Pink Hash 30
Salmon Pie 32
Scalloped Fish, Variation 4.... 36
Chicken in Baskets 39
Creamed Chicken, Potato Border 42
Creamed Chicken, Potatoes and Peppers 42
Chicken Croquettes, Variation 6 44
Chicken Cutlets, Parker House Style 46
Escalloped Chicken 48
Chicken Meat and Potato Fritters 49

Potatoes with Chicken..... 55
Meat Balls, Variation 1..... 69
Salmon Fish Balls 27
Hash 75
Baked Hash 76
Beet Hash 124
Corned Beef Hash 100
Variation 1 100
Corned Beef Hash..... 97
Michigan Hash 77
Nut Hash 142
Spanish Hash 78
Hash on Toast 78
Vegetable Hash 120
Ham Balls 105
Left-Over Mashed Potatoes and Meat 94
Browned Mince Meat or Beef. 80
Potato Balls 133
Variation 1 133
To Use Cold Boiled Potatoes..132
Boy's Delight 69
Bread Taters 133
Beef Cakes 96
Cream Potatoes 133
Potato Croquettes 133
Variation 1 133
Delmonico Potatoes 133
Deviled Cakes 105
Duchesse Peas 130
Croquettes 72
Variation 2 72
Variation 4 73
Potato and Ham Croquettes...106
Beef Croquettes 97
Fish Croquettes 29
Left Over Ham with Mashed Potatoes 109
Minced Corned Beef 101
Beef Pie 101
Beefsteak Pie 101
Left Over Roast Beef Supper Dish 105
Mushroom Croquettes 128
Left-Over Mashed Potatoes.... 94
Original Dish 80
Potato Vegetable Patties 134
Potato Pats 134
Peas in Potato Nests 130
Meat Pie, Variation 5..... 82
Meat Pie, Variation 4..... 82
Meat Pie, Variation 6..... 82
Potato and Meat Pie..... 83
Variation 1 84
Meat Pie with Potato Crust... 83
Baltimore Meat Pie..... 82
Savory Beef Pie 84
Potato Puff Balls 133
Potato Puffers 134
Potato Puffs 134
Variation 1 134
Rechauffe Turkey 66
Rice with Meat 86
Cottage or Shepherd Pie..... 84
Variation 2 84
Variation 3 85
Variation 4 85
Beef Rissoles 103
Potato Meat Rolls 87
Potato Salad 135
Cleopatra Salad 121
Left-Over Salad 121
Meat and Potato Sandwich.... 88
Sausage Mash 116
Beef and Potato Sandwiches...104
Meat and Potato Sandwich.... 88
Escalloped Potatoes with Ham.113
Cold Meat Scalloped..... 90
Scalloped Meat 90
Scalloped Left-Over 121
Bean Pot Stifle 92
Stuffed Potatoes 135
Creamed Vegetables with Potato Border 120
An Excellent Mutton Soup..... 95
Baked Meat and Vegetables... 93
Left-over Meat with Vegetables 93
Westphalia Loaves 115
Warmed Over Potatoes 134
Variation 1 134
To Warm Cold Left Over Potatoes 115

PUMPKIN

Pumpkin Corn Bread 137

SALSIFY

Salsify Sandwich 137

SPINACH

Spinach Balls 137
Spinach Sandwiches 137

Spinach Souffle 137
Spinach Water 137
Squash Griddle Cakes 138
Squash Croquettes 137
Squash Muffins 138
Squash Raised Muffins 138
Squash Rolls 138
Fried Sweet Potatoes 135
Sweet Potatoes en Casserole...135
Creamed Sweet Potatoes 135
Sweet Potato Croquettes, Variation 1 135
Sweet Potato Pie 136
Sweet Potato and Peanut Salad.136
Chicken Roasted in Potatoes.. 56
Scallop of Sweet Potatoes and Bacon 136
A Southern Dish 136
Escalloped Sweet Potatoes.....136
Sweet Potato Waffles.....136

SQUASH

Squash Croquettes 137
Squash Griddle Cakes.....138
Squash Muffins 138
Squash Raised Muffins.....138
Squash Rolls 138

TOMATOES

Savory Left-Overs 89
Baked Tomatoes and Cheese...138
Boy's Delight 69
Tomato Cakes 138
Chicken Creole 47
Left-Over Uncooked Beef-Kibbee 105
Warmed Over Beef 104
Creamed Tomatoes 139
Creamed Tomatoes on Toast..139
Tomato Croquettes 138
An Italiatn Left Over Dish.... 94
Michigan Hash 77
Left-Over Meat with Vegetables 93
Roast Beef Pilaf 102
Meat, Rice and Tomato Sauce.104
Tomato Meat Scallop..... 90
Scalloped Beef 104
Scrambled Eggs with Tomatoes.139
Scalloped Tomatoes 139
Tomato Souffle 139
Stewed Tomatoes Left-Over...140
Spanish Stew for Odd Bits of Meat 92
Stuffed Tomatoes 140
Tomatoes Stuffed with Corn...140
Tomatoes Stuffed with Meat...140
Tomato Toast 140
Tomatoes and Rice 140
Baked Corn and Tomatoes....127
Meat Pie with Tomato..... 85
Meat Pudding 85
Escalloped Carrots 125
Escalloped Fish 35
Scalloped Vegetables and Rice.121
Meat and Tomato Sandwich.. 88
Scrambled Eggs with Tomato and Ham 112
The Best Ever.....
Tomato Cream Toast.....140
Turkish Rice .....
Creamed Chicken, Potatoes and Pepper 42
Turnip and Meat Pie..... 84
Turnip Souffle 141
Vegetable Souffle 121
Cream Soup with Left Over Vegetables 122

CHEESE

Asparagus and Cheese.....122
Asparagus au Gratin.....122
Cheese Balls for Salads.....145
Cheese Balls 146
Bean Roast 123
Cheese Biscuits—to serve with Salads 146
Cheese Canapes 146
Variation 1 146
Variation 2 146
Variation 3 146
To Use Dry Cheese on Crackers 146
Eggs and Cheese Cream.....146
Variation 1 146
Cheese Croquettes 146
Croquettes 94
Cheese Croutons 147
Cheese Custard with Post Toasties 147
Delmonico Potatoes 134
Cheese Dish 147
"Dreams" 147
Fish au Gratin 30

Fish and Macaroni Pie..... 31
Cheese Fingers 147
Cheese Fondu 147
Variation 1 147
Cheese Fritters 148
Cheese Fouder 148
Hot Supper Dish.....148
Chicken and Macaroni..... 51
Cheese with Milk Toast..... 22
English Monkey 148
Cheese Omlet 148
Escalloped Peas with Cheese..131
Potatoes and Cheese.....148
Baked Potatoes with Cheese...148
Potatoes au Gratin.....134
Cheese Pudding 148
Swiss Rarebit 149
Welsh Rarebit 149
Cheese Rolls 149
Cheese Sandwiches 149
Variation 1 149
Variation 2 149
Deviled Cheese Sandwiches....149
Deviled Sandwiches 150
Fried Sandwiches 150
Cheese Sandwich Served Hot..150
German Sandwich 89
Cheese and Salted Nut Sandwich 150
Scraps of Cheese Sandwich....150
Sardine Sandwich 34

WELSH RAREBIT

Sandwiches 151
Cheese Savory 151
Scalloped Cheese 151
Scalloped Cheese Bread.....151
Cheese Souffle 151
Tomato Cheese Souffle 151
Cheese Straws 151
Cheese in Soup 152
Toasties au Gratin 9
Tomato and Cheese Rarebit...150
Baked Tomatoes and Cheese..138
Cheese Toast 152
Cheese Toast with Bacon.....152
Cheese Toast with Grapenuts..152
Toast au Gratin.....152
Dream Toast 152

COTTAGE CHEESE

Cottage Cheese or Schmer Kasse 153
Variation 1 153
Variation 2 153
Variation 3 153
Pimento and Cottage Cheese Roast 153
Cottage Cheese Rolls.....153
Cottage Cheese with Preserves and Jellies 153
Cottage Cheese and Nut Roast..154
Farmers' Sandwiches 154
Honey and Cheese Sandwiches.154

MACARONI

Macaroni with Chicken..... 52
Chicken and Macaroni, Variation 1 51
Left Over Chicken and Macaroni 52
Fish and Macaroni Pie..... 31
Economical Fritters 75
Left Over Meat Loaf..... 79
Meat Pudding 85
Michigan Hash 77
Scalloped Chicken 48
Scalloped Meat, Fish, Oysters, etc 89
Macaroni and Chicken Patties. 54
A "Pick Up" of Fish..... 32
Salamagundi 103
Escalloped Salmon and Macaroni 36
Skinner's Macaroni and Ham..108

SPAGHETTI

An Italian "Left Over Dish".. 94
A Pot Roast of Left Overs.... 85

VERMICELLI

Roman Meat Pudding..... 85

NOODLES

Chicken Hash with Noodles...
Noodled Ham 108
Egg Noodles with Molded Ham
Noodles with Meat Gravies...119

NUT COMBINATIONS

Nut Croquettes 142
Nut Hash 142
Nut Loaf 142
Peanuts and Rice.....142

Nut Roast 142
Variation 1 142
Nut and Macaroni Savory.....143

FRUITS

Left Over Canned Fruit.....158
Apple Conserve 158
Brown Betty or Apple Pudding.158
Variation 1 158
Variation 2 158
Apple Pudding with Left Over Rice 158
Canned Fruit Custard.....159
Duchess Cream 159
Economical Fritters 75
Left Over Fruit Jam.....159
Fruit for Mince Pies.....159
Fruit Juices for Mince Pies....159
Jello with Fruit Juices.....159
Lemon Pudding 159
Variation 1 159
Combined Fruit Pie.....159
Salad 160
Picnic Sandwiches .....32 and 88
Vinegar from Fruit Juices and Fruit Waste 160

CAKE

Blanc Mange over Cake.....161
Chocolate Blanc Mange.....161
Ginger Bread Blanc Mange...161
Cherry Cake 161
Jam Cake 161
Minced Meat Cookies.....161
Stale Cake Crumbs in Cookies.161
Cake Crumb Custard.....162
Economical Fritters 75
Bread Pudding 162
Bread and Fruit Pudding.....162
Chocolate Bread Pudding.....162
Left Over Bread Pudding.....162
Steamed Bread or Cake Pudding 162
Cake Pudding 163
Jelly Sauce for Stale Cake or Cottage Pudding 163
Trifle 163
Use for Stale Doughnut.....163
Doughnut Fritters 163

MISCELLANEOUS

Popcorn 157
Popcorn in Milk.....157
Popcorn Macaroons 157
Pasty Croutons 157
Coffee 157
Coffee Souffle 157
To Utilize Orange and Lemon Peel 157
Vinegar from Fruit Juices.....160

Y0-DDP-862